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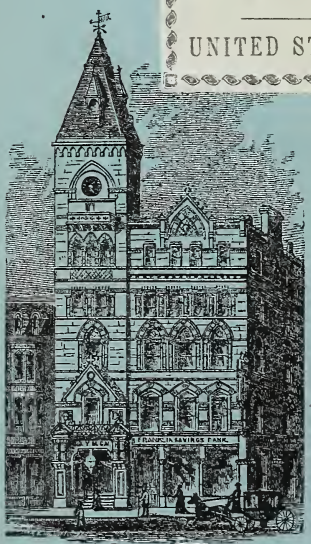

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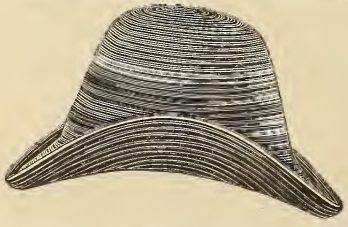

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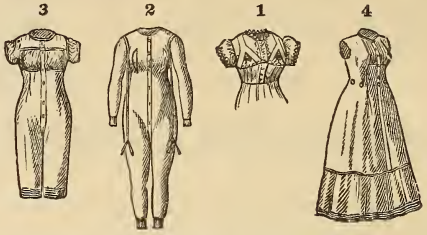

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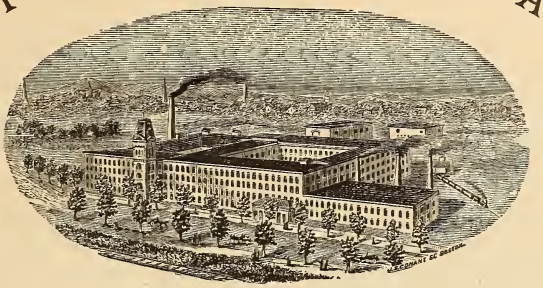

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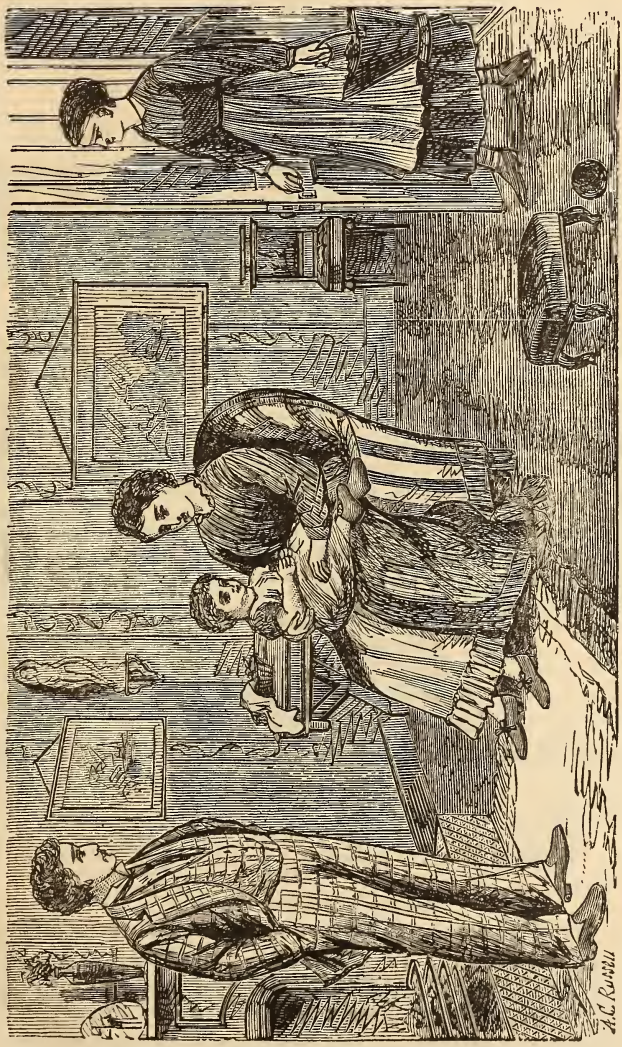

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FINANCIAL STATEMENT.

Total Receipts of the Society,	1871,	$6,338.04	
" " " "	1872,	6,803.68	
" " " "	1873,	7,780.31	
" " " "	1874,	8,368.04	
Total Receipts of the Society,	1875,	$8,454.69	
" " " "	1876,	10,011.28	
" " " "	1877,	10,084.18	

ELEVEN REASONS why the Society should receive the Contributions of the Benevolent and Philanthropic: —

1. Not a dollar of its receipts is expended for political, partisan, or sectarian purposes.
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3. Lecturers of first-class ability employed by the Society.
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6. Headquarters of the Sunday School Temperance Union.
7. A Reference Library, where the student, philanthropist, reformer, politician, statesman, and Christian can consult the best and most reliable authorities.
8. General circulation of tracts and Temperance Literature.
9. A hearty co-operation with all other Temperance organizations, secret and open.
10. Strict accountability, rigid economy, and the most practical measures characterize the management of the Society.
11. Its Board of Directors consists of some of the most prominent and successful business men in the State, clergymen and laymen of all religious denominations, and ladies, who are among the most active and efficient workers in the cause of Temperance.

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IN AID OF THE FAIR

In Horticultural Hall, April 22, 1878.

No. 40733

BOSTON, MASS.:
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IN THE SUMMER OF 1878,

ADDRESS,

E. TOURJÉE, Music Hall, Boston.

Important Notice from the Committee of the Massachusetts Women's Christian Temperance Union:

THIS BOOK was compiled in the interest of the State Fair, held in Boston in May, 1878. The time allotted to its preparation was very short. After it was electrotyped, among the *Meats* four receipts were found poisoned with *Wine.*

It is impossible to testify to the sorrow of the Committee in charge of the book, when the fact was discovered, and they take this occasion to say that in a future edition the error will be corrected.

PREFACE.

To the Women of Massachusetts, from the Members of the Woman's Christian Temperance Union:

We cordially invite you to take an interest with us in this reformatory work. Our labors are confined to no one class of unfortunates; we strive to help all, the rich as well as the poor.

You may ask, What is our work? We will invite you to turn over the leaves of this volume and read our records, our reports. We are working to combat a terrible calamity, or call it, as some are pleased to, a disease. Whatever name it takes, whatever disguise it assumes, it is a terrible power in our land, this demon, Intemperance.

Can you, do you realize what intemperance is? If we speak only of our own city, its effect is terrible. It is an evil of gigantic power, a great obstacle to the progress of the gospel. We would ask all who love Christ and their fellow-men to come forward and help us.

We, of this Union, are women believing and trusting in God's promises. He has said, "Ask and ye shall receive," so we come to this work trusting in his love. We have undertaken this great work, the saving of our youthful community from this scourge, for it is devastating our fair land worse than any disease that ever came upon us. The plague in ancient times, we read, in many cases yielded to prayer; the cholera, physicians tell us, is not as malignant in communities whose people love and fear God, instead of serving the prince of evil; and we honestly believe, that as women who are of one mind to serve the Lord in lowliness of spirit, that we shall, we *must* succeed. Good

men and true are on our side, as our advertising columns will show, and we wish to call your special attention to them, for they were ready to help us when we called on them. Let every temperance man and woman show that they appreciate the kindness by their liberal patronage.

And, ladies, we ask you to aid us, that we may have the means, when these poor, weak, weary, tempted ones stretch out their hands imploring us to save them from this fearful foe. We cannot, we must not refuse them, if they are willing to make the effort with our assistance. Give us liberally, for these misguided ones are God's children and our brothers.

We have compiled this volume carefully. We trust it will commend itself to your taste and judgment. Every recipe has been proved and tested in our own private families, and we offer it knowing its value to you, and by its sale assisting us in our work.

Our wishes, our prayers are for you all, that this monster of wretchedness, that is so thoroughly undermining our prosperity as a nation, may not darken your doors; for when once its shadow has crossed your threshold, all joy has departed.

As we ask your aid, we also ask you to join with us in the heartfelt prayer, GOD SAVE THE COMMONWEALTH OF MASSACHUSETTS!

Committee on Publication,
MRS. C. P. SMILEY,
MRS E. M. H. RICHARDS.

THE MASSACHUSETTS

Woman's Christian Temperance Union

HAVE ESTABLISHED

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MRS. MARY A. LIVERMORE, PRES'T.

MRS. L. B. BARRETT, SEC.

WOMAN'S CHRISTIAN TEMPERANCE UNION,

OF MASSACHUSETTS,

Incorporated in the autumn of 1877, at the request of our friend and patron, Hon. Henry H. Faxon, Quincy, Mass.,

HAVE ESTABLISHED

Headquarters at 36 Bromfield Street, Room 13½.

Room open from 10 A. M. to 4 P. M.

CALL AND SEE US. ALL ARE INVITED.

Mrs. MARY LIVERMORE, Pres't.

Mrs. L. B. BARRETT, Sec.

At the annual meeting of the Woman's Christian Temperance Union of Massachusetts, held in the Bowdoin Square Baptist Church, Boston, October 26th and 27th, 1876, delegates being present representing seventy-two local Unions, the following revised Constitution and By-Laws were adopted.

CONSTITUTION.

WHEREAS, intemperance with its fearful resulting evils, is on the increase in the Commonwealth of Massachusetts, and whereas woman is, and always has been, the greatest sufferer from this vice, which invades her home and destroys her loved ones, and whereas in our land God has signally blest the efforts of women to reclaim the inebriate and suppress the infamous traffic in intoxicating liquors, therefore,

We, the undersigned, women of Massachusetts, covenant with one another in a sacred and enduring compact against the wicked sale of alcoholic stimulants, under whatsoever name or form it may be conducted, and although sanctioned and protected by law. We pledge ourselves to work for the reclama-

tion of the fallen, to prevent the young from contracting tastes and habits which eventuate in drunkenness, and for the creation of a high moral and religious sentiment in favor of total abstinence from all that may intoxicate.

For this purpose, invoking the blessing and guidance of Almighty God, and the sympathy and co-operation of all good people, who would free our beloved land from a most potent cause of crime, pauperism, waste, and general demoralization, we agree to govern ourselves by the following:

BY-LAWS.

ARTICLE I.

This association shall be called the Woman's Christian Temperance Union of Massachusetts.

ARTICLE II.

The officers of this Union shall consist of a President, Secretary, Treasurer, and Auditor, who shall respectively perform the duties which devolve upon such officers, and who, together with seven others chosen annually, shall constitute an Executive Committee with full powers to carry forward the general work of the Union, and to fill all vacancies which may occur in their committee.

ARTICLE III.

One or more Vice-Presidents shall be chosen from each county, who shall supervise the work of the W. C. T. U. within the bounds of the county for which they are appointed, and one of whom shall preside at all conventions held therein.

ARTICLE IV.

These Vice-Presidents may organize auxiliary societies, arrange for public meetings, devise plans of work, and take measures for the thorough canvass of the territory of said counties, submitting such plans and arrangements to the State Secretary for approval of the Executive Committee. They shall also furnish a quarterly statistical report to the State Secretary.

ARTICLE V.

The Executive Committee, together with the Vice-Presidents of the several counties, shall constitute a Board of Management, who shall meet every three months for mutual counsel concerning the work of the State ; the date of these quarterly metings to be fixed by the Executive Committee.

ARTICLE VI.

Regular meetings of the Executive Committee for the transaction of business shall be held on the second Tuesday of each month. Special meetings of the Executive Committee shall be subject to the call of the Secretary. Special meetings of the State Union may be called by the Executive Committee, or on the written request of the Secretaries of five local Unions.

ARTICLE VII.

The Executive Committee shall appoint three persons from their own body to act as a Committee on Finance, upon whom shall devolve the responsibility of the raising of funds.

ARTICLE VIII.

The Treasurer shall receive all moneys, keeping proper books of account ; and shall make such disposition of the funds as the Executive Committee may direct, each order of the Committee being signed by the chairman of the Committee on Finance.

ARTICLE IX.

Each auxiliary Union may make its own By-Laws, regulate its meetings and those of its Executive Committee, and transact any other business which may be deemed necessary to the efficiency of the Union, not inconsistent with the Constitution and By-Laws of the State Union. Any local Union may become auxiliary to the State Union by the payment into the State Treasury of twenty-five cents for each of its members.

ARTICLE X.

The annual meeting of the State Union shall be held on the Wednesday and Thursday of the fourth week of October, at the

call of the Executive Committee. At that time the election of officers for the ensuing year shall take place, the President and Secretary being chosen by ballot, and all other officers as the State Convention shall decide.

ARTICLE XI.

Five members of the Executive Committee shall constitute a quorum.

ARTICLE XII.

These By-Laws may be amended by a vote of two thirds of the members present at any annual meeting of the Union, notice of the same having been given a year previous.

RESOLUTIONS.

The following resolutions were presented, discussed, and adopted: —

Resolved, That the members of this convention, recognizing that their call to the temperance work is from God, desire to express the conviction of their utter dependence upon the Lord for all needed supplies of wisdom and strength.

Resolved, Since it is easier to prevent than to cure, That we urge upon the Temperance Unions the importance of organizing and sustaining Juvenile Temperance Societies; and by every available means committing the youth of our land, both by profession and practice, to the principles of Total Abstinence.

Resolved, That, as Christian women, we will use our influence against the use of fermented wine at the Communion tables of the churches.

Resolved, That the women of the Christian Temperance Unions, as far as they can, will use their influence against the use of tobacco in every form; and that they will not contribute toward the support of smoking-rooms in connection with their work.

Resolved, That, believing no legislation can make that right which is in itself wrong, and asserting that whoever is engaged

in the sale of ardent spirits is guilty of crime against society, we do hereby protest against the legalizing of the liquor traffic, and call upon women to petition, pray, and work until the License Law shall be repealed.

Resolved, That we urge upon physicians the greatest caution in prescribing the use of alcohol in their practice.

Resolved, That the women of the Temperance Unions consecrate not only their hearts, their hands, and their money to the work of Temperance, but, if need be, their voices also.

Resolved, That we rejoice in the harmony which has characterized the councils and the action of this State organization, and that we pray for the continuance of the same excellent spirit which has here prevailed.

Resolved, That this convention recommend the Woman's Christian Temperance Unions of Massachusetts to observe November 7, the day of election, as a day of special prayer that the right may prevail, that method of observance being followed which is most fitting.

SUMMARY OF WORK ACCOMPLISHED DURING THE YEAR ENDING OCTOBER, 1877.

There are eighty local Temperance Unions in Massachusetts, all but eighteen of which have been organized during the last year.

Fifty-eight of these have made themselves auxiliary to the State Union. The aggregate membership of these eighty Unions is about 10,000. The money raised by them this year is $19,500. Of this sum the auxiliary Unions have raised $14,745. A Temperance Fair was held in Boston last May, of which the net receipts were $3,300. Massachusetts reports twenty-six Reading Rooms and two Temperance Restaurants, all in successful operation, so far as heard from. It has also thirty-one Juvenile Unions, with 8,400 members. Over seventy Reform Clubs have been organized since last November, composed entirely of men who were previously moderate

or immoderate drinkers, and having an aggregate membership of more than 30,000.

Eleven county conventions have been held this year and two petitions circulated, — one to Congress, having 22 000 signatures, and one for the repeal of the State License Law having 10,000. Most of the Unions hold weekly prayer meetings, and several carry on three or four prayer and gospel meetings weekly.

REPORT

OF THE

FOURTH ANNUAL MEETING

OF THE

Woman's Christian Temperance Union

OF MASSACHUSETTS.

The Fourth Annual Convention of the Woman's Christian Temperance Union of Massachusetts was held in the Salem Street Congregational Church, in Worcester, the 24th and 25th of October, with about two hundred delegates in attendance, and large numbers of members, not delegates. Mrs. Mary A. Livermore, President, occupied the chair throughout the entire session.

Mrs. L. B. Barrett, Corresponding Secretary, presented the annual report, showing one hundred and twenty-five local Unions throughout the State, with about 10,000 members. Nearly all have held weekly prayer-meetings, and twenty-eight have held gospel temperance meetings every Sunday. Twenty-seven Unions have expended in the cause of temperance $6,887 37. Sixty Reform Clubs have a membership of 11,350; twenty-two Juvenile Unions have 6,377 members; petitions have been circulated and 18,000 signatures obtained; twenty-eight county conventions and thirty-six Executive Committee meetings have been held.

More than five hundred copies of *Our Union* are taken by the Unions, while the *Morning*, the *Word of Truth*, the *National Advocate*, *Children's Banner*, and other temperance papers are freely circulated.

The Secretary has assisted at two camp-meetings and twenty-six conventions, and has visited and adressed sixty-one Unions,

and the lay members of the societies have been ready for work whenever called upon. A series of daily prayer-meetings were held during the month of January, having especial reference to the temperance work of Messrs. Moody and Sankey. A memorial to the Legislature, urging the passage of a stringent prohibitory law, was prepared by Mrs. Geo. Amsden, of South Boston, and presented, in February last, by Mrs. Talbot, Mrs. Amsden, Mrs. Chapin, and Miss Willard. June 22, a committee, consisting of Mrs. Livermore, Mrs. Barrett, Mrs. McCoy, and Mrs. Richards, waited upon the mayor, asking that no liquor be furnished at the city's expense, at the banquet given by the city of Boston to President Hayes.

October 15th the Executive Committee prepared, and caused to be printed and circulated 15,000 copies of the "Address to the Voters of Massachusetts," a solemn and earnest appeal. For the past few months there has been an urgent call from various Unions for a plan of work among children. In answer a committee was appointed to take the matter into consideration and report a plan of work that should be best adapted to the need of the Unions. This was presented October 2d, adopted, printed, and is ready for distribution.

The work of formation of Unions has gone rapidly on where an agent giving her time to the work has been employed. Other counties have expressed a desire for help, and had we possessed the adequate funds for pressing onward the work, there might have been a much greater increase in our Unions to report to-day. Through the vice-presidents much work has been accomplished in the way of mass meetings and lectures, and through our quarterly meetings the interest is kept fresh and glowing. Through the experience of the past year we may determine the line of effort for the coming year.

Mrs. H. McCoy, Treasurer of the State Union, reported balance in hand one year ago, $2 238.26, received during the year, $802,92 ; total, $3,041.18. Total expenses, $1,996 62 ; balance on hand, $1,044.56.

FRIENDLY INN.

The Boston Union report this year the establishment of a Friendly Inn. at Nos. 36 and 38 Harrison Avenue, opened to the

public July 1st. This institution is already nearly self-supporting. It has a Café which meets a want long felt by temperance people; it has also a Reading Room and a Chapel, and lodging for thirty men. A daily prayer-meeting is held in connection with this work, and at the first quarterly meeting it was found that about forty men had been assisted in their efforts toward a temperate life.

TAUNTON HOME.

The ladies of the Taunton Union have established a "Home" for the restoration of inebriate women, hiring a very commodious unoccupied hotel of the city for this purpose, at a rent of $500 per annum. They have been greatly encouraged in this work by their success with women who went to them from the county jail, after they had served out terms of sentence for drunkenness, and who were considered hopeless cases. The Union include men in their reformatory work, and in connection with the Home they have established an "Employment Bureau," which has been wonderfully helpful to the families of inebriates, and to those struggling towards a better life.

RESOLUTIONS.

The following resolutions were discussed and unanimously adopted.

"*Whereas*, The evils of intemperance are incalculable, extending into every department of life, and whereas the supporters of the liquor traffic are united, aggressive, and persistent, the great mass of the people, even in the Christian Church, remaining indifferent to this colossal wrong, and whereas without united action we waste our forces; therefore,

"*Resolved*, That we, members of the Massachusetts Woman's Christian Temperance Union, looking to God for strength and guidance, will unite to push our work the coming year in the following directions: —

"*First.* — We will aim to establish Woman's Temperance Unions in every city, town, and village in the State.

"*Second.* — We will urge all Unions to become auxiliary to the State organization, in order that the aggressive work may not

stop for want of funds, and that we may not fail of the power that comes from concerted action.

"*Third.* — We will endeavor to engage young women in active work in the temperance cause.

"*Fourth.* — We will aim to form children's societies in every village, town, and city in the State.

"*Fifth.* — We will urge all clergymen to seek the co-operation of their churches in this war against intemperance, and we will especially labor with them to secure the banishment of fermented wine from the communion table.

"*Sixth.* — We will inform ourselves as to the effects of alcohol upon the human system, that we may intelligently remonstrate with the physicians who prescribe alcoholic stimulants to their patients.

"*Seventh.* — We will urge all housekeepers to banish liquors from their tables as a beverage, home-made wines, cider, beer, and ales included, and to cease their use in every form of cookery.

"*Eighth.* — That while we as women are deprived of political power, and have no voice in legislation, we will use our moral and social influence with the men of our acquaintance to induce them to work for the enactment and enforcement of a stringent prohibitory liquor law.

"*Ninth.* — We will continue to protest against the use of liquors at public banquets at the public expense, and we pledge ourselves to arraign social drinking customs wherever we encounter them.

"*Tenth.* — We pledge our sympathy to all temperance organizations, and as far as possible will join hands with them in their varied efforts to make drunkenness an obsolete vice.

"*Eleventh.* — As money is indispensable to the prosecution of the work to-day, because of the poverty of our treasury, we will unite in work for a State temperance fair, to be held on Christian principles, in the spring, at such time and place as the Executive Committee may appoint.

"*Twelfth.* — As the temperance camp-meetings held this last year at Lake View, South Framingham, and Martha's Vineyard resulted in great quickening of zeal, increasing of

members, unity of purpose, and harmony of action, and as these meetings are to be repeated next year at the same places, we pledge ourselves to give them our support, and as far as possible our personal attention."

ADDRESSES.

Papers prepared for the occasion were read, and addresses delivered as follows: Rev. J. B. Dunn, of Boston, spoke on the topic, "Are Light Wines, Cider, and Malt Liquors to be classed with Intoxicants?" J. N. Stearns, of New York, on "Temperance Literature"; Rev. Wm. M. Thayer, of Franklin, on "Communion Wine"; Rev. W. F. Mallalieu, of Boston, on the question, "Does the License Law decrease the Traffic in Intoxicating Drink?" Rev. J. H. Jones, of North Abington, "How to eliminate the Race-Taint that leads to Drunkenness"; Mrs. J. K. Barney, of Rhode Island, on "The Call to Women to work in the Temperance Reform"; Miss I. C. De-Velling, of Springfield, on "The Wickedness and Absurdity of the License Law"; Miss Louise Baker, of Nantucket, on "Individual Effort"; Mrs. Emma Molloy, of Indiana, on "The Moral, Physical, and Financial Waste of the Drinking Customs of the Country"; Mrs. Mary A. Livermore, of Melrose, "How can Women best oppose Intemperance?" Other addresses were made by both women and men. The addresses were of a very high order throughout, — clear, condensed, earnest, and practical.

OFFICERS.

The following were unanimously elected officers for the ensuing year: —

PRESIDENT.

Mrs. Mary A. Livermore, Melrose.

SECRETARY.

Mrs. L. B. Barrett, 303 Shawmut Avenue, Boston.

TREASURER.

Mrs Henry McCoy, 15 Mercer Street, South Boston.

AUDITOR.

Miss Jennie Putnam, 18 St. James Avenue, Boston.

EXECUTIVE COMMITTEE.

Mrs. M. P. Alderman	. .	Hyde Park.
" Geo. M. Amsden	. .	73 Telegraph St., So. Boston.
" E. M. H. Richards	.	35 Monument Ave., Cha'stown.
" P. S. J. Talbot	. . .	Malden.
" R. K. Potter	. . .	625 Tremont St , Boston.
" T. T. Hartford	. .	Washington St., Dorchester.
" C. P. Simley	. . .	613 Tremont St., Boston.

Two circulars have been prepared and printed, and await the orders of the Unions or of individuals. One submits a "Plan of Work" among children, and the other is the circular for the fair, which is to be held during the week beginning April 22, 1878, in Horticultural Hall, Boston. Address the Secretary, Mrs L B. Barrett, or call at Woman's Christian Temperance Union Headquarters, Room 13 1-2, 36 Bromfield Street, Boston. Rooms open from 10 A. M. to 4 P. M.

Mrs. Mary A. Livermore, *President.*

Mrs. L. B. Barrett, *Secretary.*

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SUPPLEMENTARY REPORT.

Since the annual convention of the State Woman's Christian Union held in Worcester, the 24th and 25th of last October, six county conventions have been held, one quarterly meeting of the Board of Management composed of delegates from thirty-five towns of this State.

The secretary has visited forty-one towns, and found everywhere a deep and growing interest in the cause of temperance. Eighteen new Unions have been organized.

The towns in the western part of the State, where Unions have been established, desirous of arousing a deeper temperance sentiment, have invited Mr. Murphy or some of his colaborers to visit them. The results have been wonderful. Great enthusiasm has been kindled, old and young coming forward from a sense of conviction to take the pledge. All over our State there is shown an increased desire on the part of the women to band themselves together for active warfare against a common foe.

What we most need to-day is money to carry our glorious work into every town in our State.

MRS. L. B. BARRETT, *Secretary.*

HOUSES TO LET

IN QUINCY,

AT

REDUCED PRICES.

Large Store with good cellar and carriage-house, on Hancock Street, formerly occupied by H. W. Gray. It is one of the best locations in town for the Grocery, Provision, Dry Goods, New and Second Hand Furniture, or Auction business. Rent low.

Old-Fashioned House, five rooms, in complete repair, with 17 acres of wood and pasture land, and 5 acres of cultivated land, with fruit trees; located on South Street, 1½ miles from depot. The estate is within ¾ of a mile of schools, churches, post-office, and steamboat landing at Quincy Point.

Farm of 10 acres of cultivated land with a variety of fruit trees, 17 acres of wood and pasture land with three houses, two barns, workshop, and sheds. The premises will be let together or separately if desired. Located on South Street, about 1½ miles from depot, and ¾ of a mile from Quincy Point, schools, churches, and post-office.

Small, Old-Fashioned House, 5 rooms, junction of North and South Streets, 1½ miles from depot.

Small Stable in the centre of the town. $4.00 per month.

Three separate Tenements at Quincy Neck, 1½ miles from depot. $3 00 to $5.00 per month.

Two-Story, Slated Roof House; well and cistern water; 9 rooms; with sheds, hennery, and stable connected, and 4 acres of land. Situated on North Street, 1½ miles from depot and ½ mile from Quincy Point, churches, post-office, schools, etc. During the summer months a steamer makes daily trips between the Point and Boston.

Three Brick Houses, 10 rooms each, suitable for one or two families, with gas and water, Nos. 137, 145, and 157 Everett Avenue, Chelsea. The same are modern built, face-brick front, with Mansard roof, brick sidewalk, hammered stepstones and underpinning, and within five minutes' walk of the public square of the city of Chelsea. Will be let for the low price of $10.00 per month, each house, and water tax; on lease if desired. Apply to JAMES M. SOULE, No. 40 Middlesex Street, Chelsea.

A very liberal reduction will be made in rent to any one who wishes to pay a years's rent in advance.

For further information call upon or address,

HENRY H. FAXON,

Residence near Stone Temple and Railroad Depot, Quincy.

QUINCY, March 12, 1878.

M. W. C. T. U.

Cuisine.

A COMPILATION OF VALUABLE RECIPES

KNOWN TO BE RELIABLE.

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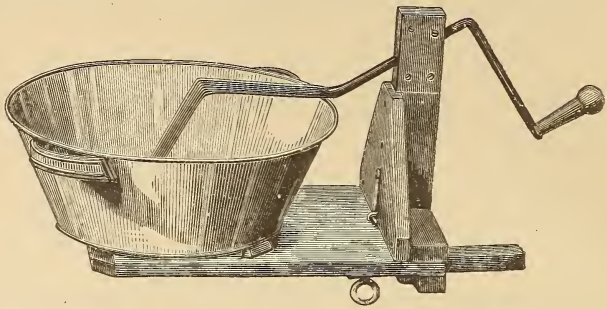
THE STANYAN BREAD MIXER AND KNEADER.



PATENTED.

YOUR attention is called to the novel and practicable **"Bread Mixer and Kneader"** represented in the above cut. It is simple in construction and cannot get out of order; has no wheels, cogs or other machinery; is easy to clean, and admirable in its working. It will make more bread in bulk, with the same quantity of flour, in **half the time** and with **half the labor,** than in the usual manner of mixing.

It requires no expenditure of strength—**a** small child can easily turn the handle that moves the knife through the dough.

Some persons are not, and never can be, good bread makers by the ordinary method of kneading with the hands; "they haven't the knack of it," as Aunt Hitty says—"they are too heavy handed," but with this reliable and efficient **"Stanyan Bread Mixer,"** all alike, can have **sweet, fine grained and nutritious bread.**

The uniform motion of the knife mixes thoroughly the raising properties with the flour, so that when the work is accomplished every part of the dough is permeated and ready to commence raising at once; this is the fundamental principle of good bread making.

By the use of the **"Stanyan Bread Mixer,"** we claim that better bread can be made of a cheaper grade of flour than is made from a higher grade, by the ordinary method of stirring and hand kneading. Furthermore, **THE HANDS NEED NOT TOUCH THE DOUGH,** and in this way the bread escapes any impurities which may exude from the hands, in the *kneadful* exertion of the old process.

When the bread made with this mixer is cut, the uniformity and fineness of the spongy cells, reflects the light so evenly that it presents to the eye a whiter surface, than when the grain is uneven.

Housekeepers without servants will find this **"Bread Mixer"** a welcome helpmeet, and with a fair grade of flour and **good yeast,** they will be able to satisfy the **crustiest** of husbands.

Remember what we claim for the **"Stanyan Bread Mixer"** over the old process of hand kneading.

It will make whiter, lighter, and better bread. It makes excellent pastry and cream of tartar biscuit. It will not scatter flour, as the moulding board is not used. It saves both **time and labor. It insures clean bread.** It is used in a common bread pan, will not get out of order and is easy to clean.

Some of the best families now using this Bread Mixer "cordially recommend it as of great value and a necessity in every kitchen."

Price **within the reach of all,** and may be **saved** in six months.

After a thorough trial, if not satisfactory it may be returned, and the money will be refunded.

STANYAN COMPANY,

D. K. CROSS, *Selling Agent.* **75 HIGH ST., BOSTON.**

Also for sale at the WATERMAN KITCHEN FURNISHING STORE, 11 and 13 Essex St.
HOWE SEWING MACHINE CO., 344 Washington Street.

BREAD.

Bread should be mixed as soft as can be handled. It will rise sooner and be lighter and more digestible, and keep fresh much longer. Let it rise in a moderately warm place, and away from the cold. If it become sour, add a little soda or saleratus dissolved in hot water, and work it in well. Is better if you can get along without it however. Knead well and faithfully. Have a moderate oven with a steady fire. A tin box is best to keep it in. When it is taken out of the oven hot, do not set it flat on the table, as it acquires a bad taste from the wood if you do. Set it on the end to cool. If it has a thick, hard crust, first wrap it with a wet cloth and put a dry one over it, and let it sweat until it becomes soft. In summer, bread should be mixed with cold water; in damp weather the water should be tepid, and in cold weather quite warm. If the yeast is new, a smaller quantity will make the bread rise.

YEAST.

Boil a handful of hops in a quart of water; strain, and add eight potatoes which have been pared, boiled, and mashed, one teacupful of sugar, one half teacupful of salt, and one tablespoonful of ginger; when cool, add one cup of yeast.

YEAST No. 1.

Pare and grate eight good-sized potatoes; add a cup and three quarters full of white sugar, and the other quarter salt. While preparing the potatoes, have a good handful of hops boiling in three pints of water; when boiled enough, strain over the mixture and return to the stove. Let it just come to a boil, then set away to cool before stirring in the yeast. Rise in warm place.

YEAST No. 2.

Four potatoes mashed, one cup flour, one half cup sugar, one quarter cup salt, one pint boiling water, one pint cold water, one yeast cake.

BREAD.

Five cups of flour; rub in a large spoonful of lard, also one of salt; one cupful yeast; wet with a pint of milk and water enough to mould well; knead twenty minutes; let it rise all

night, and in the morning put in pans and rise again till sufficiently light. Bake in a moderately heated oven.

BISCUIT.

One quart of flour; sift with it three heaping teaspoonfuls of baking powder; mix in thoroughly a small tablespoonful of lard; mix lightly with cold water, as soft as you can mix. Bake in a hot oven.

MRS. READ'S ROLLS.

One half cup melted butter; three fourths cup yeast; one tablespoonful sugar; one pint milk; flour to make it stiff enough to roll out. Let it rise. Cut it out in rounds, double over to form rolls, put in pans; let them rise again half hour before baking.

GRAHAM BREAD.

One coffee-cup flour; two coffee-cups graham flour; one coffee-cup warm water; a little molasses; one teaspoon salt; one half teaspoonful soda; half teacup yeast. Mix stiff with spoon; stand over night. Bake one hour in moderate oven.

SALLIE'S GRAHAM MUFFINS.

One pint sour milk; one even spoon soda; one tablespoon sugar; one tablespoon lard. Graham flour to make stiff; a little salt.

MRS. R. GRAHAM GEMS.

One coffee-cup graham flour; one of sweet milk; two eggs well beaten, and a little salt. Have the gem-pan hot and well buttered, and a hot oven.

SNIP DOODLES.

MRS. E. H. S.

One cup flour; one cup sugar; one egg; one half cup milk; one teaspoonful baking powder; one tablespoonful butter; Cinnamon for spice. Bake thin and cut in squares.

MY BROWN BREAD.

(This is good for constipated people, as it contains a larger quantity of rye meal, and does n't sour on the stomach.)

Three cups of rye meal; two cups of Indian meal; one teaspoonful of salt; two teaspoonfuls of cream tartar. Mix well together, and then add one cup of molasses and one pint of tepid water with one teaspoonful of soda dissolved in it. Steam over a good kettle of boiling water four hours. If you wish a

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TO KNOW WHERE THE

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C. D. COBB & BROS.

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Have had for over thirty years the reputation of selling the best goods for the least money. Buying, as we do, of first hands, and gaining all advantages of cash trades, we are enabled to offer our patrons all goods at a SMALL ADVANCE FROM FIRST COST.

We respectfully solicit an examination of our

Choice Selection of Family Groceries,

And a comparison of ***Our Prices*** with those of ***other dealers.***

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FREE OF CHARGE.

OUR GREAT SPECIALTY IS **TEA,** to which we would call your special attention as to price and quality. Owing to the great REDUCTION in the price of teas in China and Japan, and the DECLINE IN GOLD, we are enabled to sell the

Best Teas for 60 cents per lb.

We would also call your attention to our ***Strictly Pure SPICES,*** our trade in this one line of goods is immense, and the demand for them is increasing daily.

Every family can save from fifty to one hundred dollars every year by buying their Grocery bills of us. Send or call for a Catalogue of Goods with prices, which will give all the particulars.

Be sure and remember the name and number.

C. D. COBB & BROS.

726 & 728 Washington Street,

BOSTON, MASS.

crust then bake for half an hour. This must be cooked immediately on mixing, or it will be heavy.

MRS. FROST'S BISCUITS.

One quart of flour; sift with three heaping teaspoonfuls of baking powder (or if preferred one teaspoonful soda and two of cream tartar does as well). Mix in thoroughly a small tablespoon lard. Mix lightly with cold milk as soft as you can roll out. Bake quick. Eat hot.

STRAWBERRY SHORTCAKE.

MRS. H. M. NICHOLS.

Into three pints of flour, rub dry two heaping teaspoonfuls of cream of tarter; add one half cup of butter, a little salt, one teaspoonful of soda dissolved in a pint of milk and water; mix thoroughly, roll to an inch in thickness, bake twenty minutes in a good quick oven. When done divide it; butter and cover with strawberries and sugar. To be eaten while warm.

BREAKFAST AND TEA CAKES.

MRS. BLEECKER'S WAFFLES.

One quart of milk, a little sour if possible; a piece of butter the size of an egg; a piece of lard the same size; four eggs. Mix well with flour enough to make a stiff batter. If the milk is a little sour, enough soda to cover a five-cent piece will be sufficient to raise the waffles; but if it is fresh a teaspoonful of soda must be used; a teaspoon of salt. Bake as quickly as possible.

RUSK.

Two cups sweet milk; two eggs; two cups melted butter; four cups flour; a little salt; two teaspoons cream of tartar; one teaspoon soda; to be well beaten.

RUSK.

One pint of milk; one teacup of yeast; mix it thin; when light, add twelve ounces of sugar; ten ounces of butter; four eggs; flour sufficient to make it as stiff as bread. When risen again, mould and spread it on tin.

TO MAKE GOOD RUSK.

Take a piece of bread-dough large enough to fill a quart bowl; one teacup of melted butter; one egg; one teaspoonful

of saleratus; knead quite hard, roll out thin, lap it together, roll to the thickness of a thin biscuit, cut out with a biscuit mould, and set it to rise in a warm place. From twenty to thirty minutes will generally be sufficient. Bake them and dry thoroughly through, and you will have an excellent rusk to eat with your coffee. You can make them with hop yeast, and sweeten them, too, if you please. I use milk yeast.

PARKER HOUSE ROLLS, No. 1.

MRS. MCCOY.

Pint of sweet milk; one egg; one cup of yeast; one half cup sugar; knead at night, soft, and let it stand until morning, then knead again and set away in a cool place. About two hours before you wish to bake the rolls, knead the dough, roll it, and cut into pieces about three inches square; butter the edges, lay them together, put the rolls into pans and let them stand until light, then bake and eat

PARKER HOUSE ROLLS, No. 2.

MRS. G. T. B.

Two quarts flour; a dessertspoonful of lard, and one of salt rubbed into the flour; one half cup yeast. Boil a pint of milk, when cool stir all together, and knead it twenty minutes. If wanted for breakfast prepare in the morning and let it rise slowly all day, and at night roll out and cut with a large-sized biscuit-cutter; place a small bit of butter in the middle of each, turn it half way over like a turn-over; let them rise all night. Bake in a quick oven.

MADAM GRAVES' NOODLES.

Take three cups of flour on the rolling board; make a hole in flour; put in two eggs (beaten); teaspoonful of vinegar; tablespoonful of milk; stir the eggs and flour with a knife; make it very stiff; cut the dough in three parts; then roll each separately as thin as paper; then put them together and cut in fine strips. Put in boiling water with a little salt; boil steadily from fifteen to twenty minutes.

GOOD CORN CAKE.

One egg; one tablespoonful of sugar; one tablespoonful of cream or melted butter; some salt and stir all together; add one cup sour milk; one teaspoonful of saleratus; one cup of flour; one cup of corn meal, beat well together, and bake in a quick oven twenty minutes.

CORN CAKE.

One cup Indian meal; one half cup flour; one cup sweet milk; one egg; one teaspoon salt; two tablespoons sugar; one teaspoon cream tartar; half teaspoon soda. To be well beaten.

SPLENDID CORN CAKE.

Beat together two eggs and two spoonfuls of sugar; then add one cup of milk; two teaspoonfuls of cream tartar and one of soda; one and one third cups meal; two thirds cup flour; stir them; add two cups milk and stir thoroughly.

CORN CAKES.

One egg; two tablespoonfuls sugar; little salt; one large cup milk; one cup corn meal; one cup flour; one half teaspoonful soda; one cream tartar.

BREAKFAST CORN CAKE.

L. B. B.

One egg; two tablespoons of sugar; one large cup of milk; one half teaspoonful of saleratus dissolved in boiling water; one cup corn meal; one cup flour; heaping spoon of cream of tartar sifted into the meal.

INDIAN MUFFINS.

MRS. T. T. H.

One pint sweet milk; two eggs; a little sugar and salt; one cup of flour; one pint Indian meal; three teaspoonfuls yeast flour.

RYE MUFFINS.

One pint sweet milk; two eggs; a little sugar and a little salt; one pint flour, one pint rye flour; three teaspoonfuls yeast powder.

FLOUR MUFFINS.

One pint of sweet milk; piece of butter, size of an egg, melted; one quart of flour; three teaspoonfuls of yeast powder. Bake in hot rings.

HOPKINTON FLAPJACKS.

One and a half pints of buttermilk; little saleratus to sweeten milk, one cup sugar, two thirds cupful of meal sifted; spice to taste; little salt, unless buttermilk is salt. Flour, the consistency of flapjacks.

RICE PANCAKES.

Boil half a pound of rice to a jelly. When cold, mix with it a pint of cream, two eggs, a little salt and nutmeg. Stir in

four ounces of butter, just warmed, and add as much flour as will make the batter thick enough. Fry in as little lard as possible.

MRS. M. A. PATTERSON'S DOUGHNUTS.

One cup of sugar, one of milk; one egg; one large spoonful of molasses, two teaspoonfuls of cream tartar, one of soda, salt and spice to taste, and flour enough to make a stiff dough. Roll out and fry in hot lard.

MRS. McCOY'S DOUGHNUTS.

Take a piece of pastry you have left when making pies, the size of an egg; put that into one cup of sour milk; let it stand two days; then add to the above mixture, one egg, one cup of sugar, two thirds teaspoonful soda, a little salt, and nutmeg; flour enough to mould. Do not make it too hard; roll out and cut in strips and twist. Do not fry them in too hot lard. Let them remain on one side until well done. Do not turn them over but once.

MRS. R.'S DOUGHNUTS.

One egg; one cup sugar; one cup milk, and a little salt and nutmeg; half teaspoonful saleratus, dissolved in hot water; one half teaspoonful cream tartar sifted in the flour; mix soft.

SOUPS.

BROWNING FOR SOUP.

Put some brown sugar in a heated skillet, and let it brown a little; to each tablespoon of sugar, put one cup of water; let it boil. Stir in the soup a short time before serving.

STOCK FOR WHITE SOUP.

A knuckle of veal is best, but a piece of neck will do. Cut all the fat off a pound of ham; put it and the veal in a pot, one and one half pints of cold water to a pound of meat; skim the soup when it boils; put in one once of salt, three onions, three carrots, one teaspoon of whole pepper, two blades of mace; boil for six hours; let it simmer slowly. Cover the vessel it is to be kept in, and set in a cool place.

VEAL SOUP.

Take two pounds veal and one gallon of water; let it boil until tender; add pot marjoram, thyme, chopped onions, pepper and salt. To brown it, take a tablespoon of butter, and two of flour; mix with a little of the broth; roll the butter in the flour, and let it stew in the broth; then add to the soup. Just before serving, add a wineglass of wine, a few cloves, spice, and cayenne pepper. Cut and slice three hard-boiled eggs.

VEAL SOUP WITH MACARONI.

Three pounds veal, knuckle or scrag, with the bones broken and meat cut off, three quarts water, one fourth pound macaroni. Boil the meat in the water alone, till reduced to shreds, three hours at least. Cook the macaroni, broken into inch pieces, in water in a vessel by itself, till tender. Add a little butter to the macaroni, just as it is done, strain the meat out of its soup; season to taste; put in the macaroni and the water it was cooked in. Let it boil up once and serve.

A FRENCH SOUP MADE WITHOUT MEAT.

Take a large lump of butter and a tablespoonful of flour; brown them in the saucepan in which the soup is to be made; then chop up fine some carrots, onions, celery, sorrel, and potatoes, and mix them together; put them into the saucepan, with pepper and salt, pour boiling water over them, and let them stew over the fire for three or four hours; they can hardly simmer too long. A little thyme, parsley, cress, and mint are great improvements added to the other ingredients.

SPLIT PEA SOUP.

Take any bones of roast meat, lay them on a clean meat board, pound and break them (a small hatchet carefully wiped clean is very good for this purpose). Put the bones and any trimming of cold meat into a soup-kettle or large saucepan, cover well with cold water, set it on the back of the stove, cover it closely. When it first bubbles, skim it well, cover it, and let it simmer slowly four hours. If necessary, to prevent its boiling hard, set a tin plate on a brick under the saucepan. At the end of four hours take the soup from the fire, pour off the liquid through a strainer or colander into a shallow pan, let it become cold, then remove every particle of fat from the surface, and strain the soup through a cloth. An hour before it is wanted, put it on the stove to heat. Allow for three pints of stock, a large coffee-cup full of split peas, which should be soaked if very old. Pour off those which rise to the top, put the others on the stove to boil two or three hours, until they are perfectly soft. Then rub them through a colander, and when the stock is boil-

ing, add the peas and a small piece of butter, and pepper and salt. This soup is good and nourishing, besides being very economical. Excellent broth and soup can be made of bones left from roast meat of any kind, and they should be saved for the purpose.

TOMATO SOUP.

MRS. HAWLEY.

One quart tomatoes with a pint of boiling water boiled two hours; one tablespoonful butter; two tablespoonfuls flour; rub well together, stir in, adding a quart of milk, salt and pepper to taste. Let the milk just boil and strain through a sieve.

GREEN CORN SOUP.

Cut the kernels from a dozen large ears of green corn, and just cover them in a stewpan with boiling water. Boil half an hour, add a quart of milk, pepper and salt to taste. Beat three eggs very light. When the soup just comes to the boiling point again, stir in the eggs, and serve quickly

FANNIE'S POTAGE A LA REINE, OR QUEEN'S SOUP.

1st. Make a good, rich chicken broth. 2d. Roast a tender chicken in buttered paper, in such a way that it will not be colored. 3d. Boil some rice, and then cook it with a part of the broth. 4th. Take the meat of the chicken, except one of the wings, bruise or chop it very fine; add to it the rice and a little of the broth; pass the whole through a sieve or bolting cloth. 5th. When about to serve, warm it without letting it boil. Season with salt according to taste; add a little thick cream and fresh butter. 6th. Cut in pieces the chicken remaining; put it in a soup tureen, and then pour over it the soup. Be sure the soup is neither too thick nor too thin.

SOUP BALLS.

Take one pint of sweet milk, when boiling hot stir in dry flour until it is stiff, add a pinch of salt, when cold add one egg and enough flour to allow you to form it into balls; about ten minutes before serving your soup drop the balls in. They will be light and will not fall after being lifted out.

COOKING MEATS AND VEGETABLES.

LENGTH OF TIME.

BOILING MEATS.

Corned beef, four hours; mutton and lamb, three hours; veal, two and one half hours; chicken, two hours; fowls, three hours; corned pork, three hours.

ROASTING MEATS.

Beef, from one to two hours according to the size; mutton and lamb, three hours; veal, two hours; chickens, two and one half hours; turkey, three hours; goose and ducks, parboil one hour before roasting, then roast one and one half hours; pork, three hours. For roast meats have a quick oven.

VEGETABLES.

Boiling cabbage, three hours; beets, three, turnip and carrots, one and one half hours; potatoes, squash, and parsnips, about one hour.

SUMMER VEGETABLES.

Greens, one hour; string beans, from three to four hours; green peas, beets, and turnips, one hour; squash and potatoes, three fourths of an hour; green corn, from fifteen to twenty minutes.

MEATS.

A LA MODE BEEF.

MRS. G. HART.

Get a round of beef; cut holes in it two inches apart, and draw suet through it in strips; then make more holes, and put in them dressing, same as for turkey. Having tied a string around it to hold it, put into a large porcelain kettle, and cover with water; add two onions; two carrots sliced across; eight or ten cloves; the same of allspice; salt to taste. Cook slowly four hours; an hour and half before it is done add half a can of tomatoes.

TO MAKE TOUGH BEEF TENDER.

To those who have worn down their teeth masticating poor, old tough cow beef, we will say that carbonate of soda will be

found a remedy for the evil. Cut your steaks the day before using into slices about two inches thick, rub them over with a small quantity of soda, wash off next morning, cut it into suitable thicknesses, and cook to notion. The same process will answer for fowls, legs of mutton, etc. Try it, all who love delicious, tender dishes of meat.

FRENCH BEEFSTEAK.

Cut the steaks a finger's thickness, from a fillet of beef; season with pepper and salt, and dip them in melted fresh butter; lay them on a heated gridiron, and broil them over hot coals; have parsley and butter chopped, and put it in the middle of the dish, round which you lay the steaks, and dip them in it. Serve them with the squeeze of a lemon over them.

VEAL CROQUETTES.

Take very finely minced veal, moisten it with cream and a beaten egg; season with salt, sweet marjoram, and a little pounded mace; form into small cones either by hand or in a wineglass; crumb the outside and fry, or else set into the oven and bake, basting frequently.

VEAL LOAF.

MRS. DORR.

Three pounds veal cut from the leg; a small slice of pork (chop together fine); six rolled crackers; butter size of an egg; two eggs; salt and pepper, sweet marjoram or sage; mix thoroughly; make into a loaf; brush it over with beaten egg, and cover it thick with rolled cracker; put bits of butter over the loaf, and place it on a grate over a dripping pan; put water with a little salt in the pan, and frequently baste the loaf with the water while baking Bake one hour, or until it is a rich brown; to be eaten cold. Add a little lemon juice and grated rind.

VEAL SCALLOPS.

Cut veal from the leg or other lean part into pieces the size of an oyster. Have a seasoning of pepper, salt, and a little mace mixed, rub some over each piece; then dip in egg, then into cracker crumbs, and fry as you do oysters. They both look and taste like oysters.

SADDLE OF MUTTON.

Trim off all fat and superfluous parts from a saddle of mutton; put it in a Dutch oven, before a clear fire, not too near, and let it roast slowly, turning and basting often. When nearly done, remove the outside skin, dredge the meat with flour and draw it near the fire to brown. Sprinkle a little salt over the meat

when dished; thicken the gravy in the dripping pan, season it, and strain it over the mutton. Serve with currant jelly.

MUTTON PIE.

Cut steaks from a loin of mutton, beat them, and remove some of the fat; season it well, and put a little water at the bottom of the dish Cover the whole with a pretty thick paste, and bake it.

LAMB PIE.

Make it of the loin, neck, or breast. The breast of house-lamb is one of the most delicate things that can be eaten. It should be very lightly seasoned with pepper and salt, the bone taken out, but not the gristle, and a small quantity of jelly gravy be put in hot; but the pie should not be cut till cold. Put in two spoonfuls of water before baking. Grass-lamb makes an excellent pie, and may either be boned or not; but not to bone it is, perhaps, the best. Season with only pepper and salt. Put in two spoonfuls of gravy when it is taken out of the oven.

LAMB STEWED WITH PEAS

Cut the scrag or breast of lamb in pieces, and put in a stew-pan with just water enough to cover it. Cover the pan and let it simmer or stew for twenty minutes. Take off the scum, add a tablespoon salt and a quart of shelled peas Cover the stew-pan, and let them stew for half an hour. Mix a tablespoon of flour with a quarter pound of butter and stir with the stew. Let it simmer for ten minutes. Serve with new potatoes boiled; add a little mace and pepper, if you like these flavors.

BARBECUED HAM.

Cut your raw ham in slices; soak in scalding water for an hour; then lay the slices flat in a frying pan, pepper each and spread on each one fourth teaspoon of made mustard. Pour in vinegar in proportion of half a teaspoon to a slice; fry quickly, turning often. When done, take out and serve on a dish; add to the gravy half a glass of wine and a teaspoon sugar; boil up once, and pour over the meat.

MEAT CAKES.

Take any kind of underdone meat, and mince it up very fine with any remnants of tongue or ham. Take one quarter pound of this mixture and two ounces of mashed potatoes; mix well. Melt a piece of butter in a saucepan; add the mince; season with pepper, salt (if necessary), and powdered sweet herbs; stir until quite hot, then add, off the fire, the yolks of two eggs. Let the mixture cool, fashion it into cakes, egg and breadcrumb them, and fry to a golden brown. Mix in a saucepan one half ounce of butter and one half ounce of flour; and

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by degrees a small bottle of conserve de tomates and a small quantity of stock; boil it up, put the sauce in the middle of the dish, the meat cakes round, and serve very hot.

SAUSAGE MEAT.

Six pounds lean fresh pork, three pounds fat fresh pork, twelve teaspoons powdered sage, six teaspoons black pepper, six teaspoons salt, two teaspoons powdered mace, two teaspoons powdered cloves, one grated nutmeg. Chop the meat fine; mix the seasoning in with your hands, and pack down in stone jars, pouring a layer of melted lard on top. This is to keep nicely. When you want to use it, take enough for a meal, form into small cakes and fry; their own fat will fry them; do not put any other grease in the pan.

TO ROAST A TURKEY.

Let the turkey be picked, singed, and washed, and wiped dry, inside and out; joint only to the first joints in the legs, and cut some of the neck off if it is all bloody; then cut one dozen small gashes in the fleshy parts of the turkey, on the outside and in different parts of the turkey, and press one whole oyster in each gash, then close the skin and flesh over each oyster as tightly as possible; then stuff your turkey, leaving a little room for the stuffing to swell. When stuffed, sew it up with a stout cord, rub over lightly with flour, sprinkle a little salt and pepper on it, and put some in your dripping-pan, put in your turkey, baste it often with its own drippings; bake to a nice brown, thicken your gravy with a little flour and water. Be sure and keep the bottom of the dripping-pan covered with water, or it will burn the gravy and make it bitter.

DRESSING FOR TURKEY.

Some pieces of bread with six crackers; one egg; butter the size of an egg; one teaspoonful salt; one half teaspoonful pepper; one heaped teaspoonful of sage, chopped fine. Moisten well with warm water.

TO ROAST A GOOSE.

This requires keeping, the same as fowls, some days before cooking. The goose is best in the autumn and early part of winter; never good in spring. What is called a green goose is four months old. It is insipid after that, although tender. Pick well and singe the goose, then clean carefully. Put the liver and gizzard on to cook as the turkey's. When the goose is washed and ready for stuffing, have boiled three white potatoes, skin and mash them; chop three onions very fine, throw them into cold water; stir into the potatoes a spoonful of butter, a little salt and black pepper, a tablespoonful of finely rubbed sage leaves; drain off the onions, and mix with the potato, sage

etc When well mixed, stuff the goose with the mixture, have ready a coarse needle and thread, and sew up the slit made for cleaning and to introduce the stuffing. A full-grown goose requires one hour and three quarters. Roast it as a turkey, dredging and basting. The gravy is prepared as for poultry, with the liver and gizzard. Apple sauce is indispensable for roast goose.

SAVORY SAUCE FOR A ROASTED GOOSE.

A tablespoonful of made mustard; half a teaspoonful of cayenne pepper; and three spoonfuls of port wine. When mixed, pour this hot into the body of the goose before sending it up. It wonderfully improves the sage and onions.

COLD TONGUE ON TOAST.

Take cold smoked tongue or ham; mince or grate fine, mix it with the beaten yolks of egg and cream or milk, with a dash of cayennne pepper; prepare thin, small, square pieces of buttered toast; place on a heated platter, putting a spoonful of the meat on each piece; cover with dish-cover, and send to table hot, for breakfast or lunch.

OYSTER STEW.

One quart of oysters; take the juice of the oysters, with one pint of milk, one pint of water; bring to a boil with a little salt and pepper; add the oysters, with a piece of butter the size of a large egg, and bring to a strong boil.

FRIED OYSTERS.

Dry the oysters in a clean towel; then dip in beaten egg, and then in rolled cracker crumbs; fry about five minutes in lard or beef drippings. Butter is apt to be oily, and lard is better for frying them in.

SCALLOPED OYSTERS.

Two quarts oysters; wash them, and drain off the liquor; six soft crackers pounded fine; put in a dish a layer of crumbs, a little mace, pepper, and bits of butter, then a layer of oysters, and repeat until the dish is filled. turn a cup of oyster-liquor over it; bake three quarters of an hour.

CLAM CHOWDER.

Butter a deep tin basin, put in a layer of grated bread-crumbs or cracker crumbs; sprinkle in pepper and bits of butter; then put in a double layer of clams, and season with pepper and butter, another layer of crumbs, then of clams, and finish with

bread-crumbs, or a layer of soaked cracker; add a cup of milk or water; turn a plate over the basin and bake three fourths of an hour. To fifty clams, one half pound soda biscuit and one fourth pound of butter is the right proportion.

CLAM FRITTERS.

Fifty small or twenty-five large clams; dry them in a napkin. If large, cut them in two; put a pint bowl of flour into a basin, add two well-beaten eggs, one half pint milk, and nearly as much of the clam liquor; beat the batter till free from lumps, then stir in the clams. Put lard or beef drippings into a frying pan, heat it to boiling, then drop in the clam batter by the spoonful. Fry brown on one side, then turn and fry on the other.

FISH FRITTERS.

Take the remains of any fish which has been served the preceding day, remove the bones, and pound it in a mortar; add bread-crumbs and mashed potatoes in equal quantities; mix together half a teacupful of cream, with two eggs, well beaten, some cayenne pepper and anchovy sauce; beat all up to a proper consistency, cut it into small cakes, and fry them in boiling lard.

TO ESCALLOP POTATOES.

Having boiled, beat them in a fine bowl, with cream, a large piece of butter, and a little salt; put them into escallop-shells, or tins, make them smooth on top, score with a knife, and lay thin slices of butter on the tops of them; then put them into an oven to brown, or before the fire.

POTATO CAKES.

Take mashed potatoes, flour, a little salt and melted butter (to make them sweet, add a little powdered loaf sugar), mix with just milk enough to make the paste stiff enough to roll, make it the size and thickness of a muffin, and bake quickly.

CALF'S LIVER AND BACON.

This is commonly tossed in butter. The liver, sliced moderately thin, is first dressed, and the rashers of bacon afterward; serve garnished with the latter. Calf's liver may also be fried; dip the slices into seasoned beaten egg and olive oil, and fry quickly. In France, similarly shaped pieces of liver and bacon are skewed togetner, then dipped into the oil, and subsequently sprinkled with bread-crumbs, and broiled; season and serve. When tossed without the bacon, a glass of wine may be poured into the pan, and served in the dish, with the liver arranged around.

VEAL POTTAGE.

Take off of a knucle of veal all the meat that can be made into cutlets, etc., and set the remainder on to stew, with an onion, a bunch of herbs, a blade of mace, some whole pepper, and five pints of water; cover it close, and let it simmer on a slow fire for four or five hours, at least; strain it, and set it aside till next day; then take the fat and sediment from the jelly, and simmer it with either turnips, celery, sea-kale, and Jerusalem artichokes, or some of each, cut into small dice, till tender, seasoning it with salt and pepper. Before serving, rub down half a teaspoonful of flour with half a pint of good cream, and butter the size of a walnut, and boil a few minutes; let a small roll simmer in the soup, and serve this with it. It should be as thick as middling cream, and if thus made of the vegetables above mentioned will made a very delicate white pottage. The pottage may also be thickened with rice and pearl barley; or the veal may be minced and served up in the tureen.

BEEF PIE.

Take cold roast beef or steak, cut it into thin slices, and put a layer into a pie-dish; shake in a little flour, pepper, and salt; cut up a tomato or onion, chopped very fine; then another layer of beef and seasoning, and so on until the dish is filled. If you have beef-gravy, put it in; if not, a little beef-dripping, and water enough to make sufficient gravy. Have ready one dozen potatoes, well boiled and mashed, half a cup of milk or cream, and a little butter and salt; spread it over the pie as a crust, an inch thick; brush it over with egg, and bake it about twenty-five minutes.

EGGS.

EGGS A LA CREME.

Hard boil twelve eggs; slice them thin in rings. Have ready a plateful of grated bread-crumbs. In the botton of a large baking-dish place a layer of the crumbs, then one of the eggs; cover with bits of butter, and sprinkle with pepper and salt. Continue thus to blend these ingredients until the dish is full; be sure, though, that the crumbs cover the eggs upon the top. Over the whole, pour a large teacupful of sweet cream, and brown nicely in a moderately heated oven.

SCRAMBLED EGGS.

Break four eggs into a sauce-pan into which a large pat of butter has been thrown, and keep stirring the whole until they

are cooked, which will be in a few minutes. You will know when they are done by their appearance, as they will get into lumps. Some buttered toast should be ready, on which to spread the eggs, and then pepper and salt them. Some people add the latter while cooking. They are easily prepared, and very good.

POACHED EGGS.

Set a pail on the range, containing a pint of milk; then beat six eggs. When the milk is nearly boiling, put in teaspoonful of salt and half a tablespoonful of butter; then add the eggs. Stir steadily until it thickens, which will be in a minute or two. Set it off before it becomes thick, continuing to stir a minute more. Have ready, in a warm dish, two slices of toasted bread, buttered, and pour the egg over them. Make a little thicker than boiled custard.

EGG OMELETTE.

Eight eggs, well beaten; one pint milk; tablespoon of flour, and little salt; fried in butter.

CODFISH OMELETTE.

Wash a piece of salt cod as large as your hand (small one); soak over night in warm water; in the morning remove bones and chop fine. Then put it into three gills milk and boil it up; stir in butter one half size an egg; tablespoonful of flour, wet smooth in cold milk; then add three eggs, well beaten; turn into a buttered dish; set in a hot oven until it rises and browns over the top.

TOMATO OMELETTE.

Six eggs; wineglass of flour; four ripe tomatoes; pepper and salt to the taste. Use sufficient milk to mix smooth the flour.

COOKING EGGS.

The following is commended by good authority, though we do not vouch for it: instead of boiling new-laid eggs, pour boiling water upon them and set them in a warm place for ten minutes. Do not let them come to a boil, but keep at nearly boiling point, and they will be soft, creamy, deliciously jellied, and easily digested by an invalid.

TO PRESERVE EGGS.

Preserve eggs by a quick dipping in boiling water, and packing in fresh salt, small end down.

PUDDINGS.

PARADISE PUDDING.

Three eggs ; one fourth pound of bread-crumbs ; three apples ; currants ; juice of half a lemon ; nutmeg ; salt. Mince the apples, beat the eggs, and stir them into the bread-crumbs and other ingredients. Rub the currants in flour before being put in. Boil for an hour and a half. To be eaten hot with sweet sauce.

ORANGE PUDDING.

Peel and cut five good, sweet, juicy oranges into thin slices, taking out all the seeds. Pour over them a coffee-cup of white sugar. Let a pint of milk get boiling hot by setting it into some boiling water ; add the yolks of three eggs, well beaten, one tablespoonful of corn starch, made smooth with a little cold milk. Stir all the time, and as soon as thickened pour it over the fruit. Beat the whites to a stiff froth, adding a tablespoon of sugar, and spread over the top for frosting. Set it into the oven for a few minutes to harden. Eat cold or hot for dinner or tea. Substitute berries of any kind, or peaches, if you like them better than oranges.

DELIGHTFUL PUDDING.

One quart of boiled milk mixed with a quarter of mashed potatoes and the same quantity of flour ; with one or two ounces of butter and two ounces of sugar. When it is cold add three eggs, well beaten ; bake half an hour, and eat with sauce.

BOILED BERRY PUDDING.

One pint of flour ; one teaspoonful of cream of tartar ; one half teaspoonful of soda ; a little salt and butter. Put the berries in at the bottom of the pan and the crust on top. Boil two hours.

BERRY PUDDING.

One pint of milk ; two eggs ; flour enough to make a thin batter ; salt ; berries. Boil one and a half hours.

STEAMED BERRY PUDDING.

MRS. H. M. NICHOLS.

Make a biscuit crust of one quart of flour, two teaspoonfuls of yeast powder sifted together dry, one teaspoonful of salt, one

half cup of shortening, milk or water to make a soft dough, roll out and spread with berries ; sprinkle on sugar, then roll up and put into a pan and steam two or three hours ; eaten with a sauce.

BIRD'S NEST PUDDING.

One gill of milk ; one egg ; one large spoonful of flour. Beat the egg and flour together ; pare and core the apples ; turn the custard over, and bake. Sweet sauce.

MRS. R.'S TAPIOCA PUDDING.

One quart of milk ; two thirds of a cup of tapioca ; two eggs ; one teaspoonful of salt ; three tablespoonfuls of sugar ; very little nutmeg. Soak the tapioca overnight in the milk ; if made in the morning, let it stand an hour. Beat in the other things, and let it stand two hours. Bake slowly one hour.

TAPIOCA PUDDING.

One pint of boiling milk, poured upon a cupful of tapioca ; cinnamon ; one cup of sugar ; cover this up. When cold add one pint of cold milk, and bake.

TAPIOCA CREAM PUDDING No. 1.

One tablespoonful of tapioca, soaked about two hours in water ; then take one pint of milk, the yolks of two eggs, one half cup of sugar, a little salt ; put this all in a dish and boil until it thickens, and when cool flavor Take the whites of the eggs with one large spoonful of sugar for the frosting.

TAPIOCA CREAM PUDDING No. 2.

Soak three tablespoonfuls of tapioca in a little water or milk over night, then add a quart of milk, and steam it gently until it come to a boil, or is soft ; then add a little salt, the beaten yolks of three or four eggs, scalded in, — also a cup of sugar. Set it away to cool in the dish in which it is to be sent to the table. Flavor as you please When ready to use, cover with the whites of the eggs beaten to a froth.

QUICK BAKED INDIAN PUDDING.

One quart milk ; one cup meal ; two thirds cup molasses ; one teaspoon soda ; two cream tartar ; one egg ; one teaspoon ginger ; salt ; and bake one half hour.

INDIAN PUDDING.

MRS. H McCOY.

Scald one pint of milk ; turn on to one half cup of Indian meal ; add three eggs ; two thirds cup of molasses ; salt and cinnamon ; one pint of cold milk. Bake two hours.

QUEEN OF PUDDINGS.

MRS. H. M. NICHOLS.

Into one quart of milk, put one pint of fine bread-crumbs; butter the size of an egg; the yolks of five eggs; sweeten and flavor as for a custard, and bake; make frosting of the whites of the eggs and one cup of sugar; put on a layer of jelly when the pudding is hot, and then the frosting. Brown slightly in the oven.

BREAD PUDDING.

A layer of bread-crumbs and a layer of sour apples. Pour a custard over them, and bake.

BAKED PLUM PUDDING.

Six crackers, covered with a quart of milk; let them soak till soft; add a piece of melted butter the size of an egg; five eggs; one cup of sugar; one of molasses; a pint and a half of raisins; boil them three hours, and pour them in. Spice. Bake three hours in a slow oven.

BOILED PLUM PUDDING.

Eight Boston crackers, soaked over night in a quart of milk, and strained through a fine colander in the morning; three fourths of a cup of molasses; raisins, boiled; salt; spice; butter, dissolve it. When dissolved, pour upon it one pint of boiling water. When cold, cut in slices, and pour over it a boiled custard.

RICE PUDDING No. 1.

One half cup of rice to one quart of milk. Boil in a kettle of water as for a custard. Beat the yolks of four eggs with four spoonfuls of sugar, and stir in while hot; then beat the whites of the eggs with four spoonfuls of sugar, and pour over the top. Place in the oven, and let it brown.

RICE PUDDING No. 2.

One half cup of rice; two thirds of a cup of sugar; one quart of milk; a little salt; a teaspoonful of extract of lemon. Bake one hour slowly. Eat cold.

MRS. R.'S RICE PUDDING.

Two thirds of a cup of rice; one teaspoonful of salt and one of cinnamon; three tablespoonfuls of sugar, two of molasses, and one of butter; large quart of water and milk, half of each; raisins. Bake two hours slowly.

BOILED RICE PUDDING.

One cup of rice; water and milk; salt; raisins. Boil two and a half hours.

SNOW CUSTARD PUDDING.

MRS. H. M. NICHOLS.

One half box of gelatine; pour over it one pint of boiling water; stir until all is dissolved; add two cups of sugar and the juice of two lemons; when nearly cool add the whites of three eggs: beat all thirty minutes and pour into a dish to harden. For sauce: Take the yolks of the three eggs, one pint of milk; sweeten to taste; bring to boil. When nearly cool, add a little salt, and flavor with vanilla or lemon.

SNOW PUDDING.

Pour one pint of boiling water over half a box of gelatine. When dissolved, add one teacup of white sugar and the juice of two lemons. When cool and hard, beat with it the whites of four eggs (previously well beaten), and put it into a dish to cool. Make a boiled custard of the yolks of the eggs, and pour around it before sending to the table.

BUN PUDDING.

One half sheet of buns; one quart of milk; three eggs; three tablespoonfuls of sugar; a little nutmeg and salt. Mix these together, and pour on the buns; let them stand twenty minutes if you like; bake until the custard is done.

TAPIOCA PUDDING.

One quart of milk; one teacup of tapioca, soaked for an hour or two in a warm place, or on the stove until swelled out. Stir in a teaspoonful of salt, and three well-beaten eggs; one cup of sugar. Bake.

BREAD PUDDING.

One pint of crumbs of baker's bread; one quart of milk; one cup of sugar; grated rind and juice of one lemon; the yolks of three eggs. Bake. Then spread over the top jam or jelly; then spread over the whites of three eggs, beaten to a froth. Bake. Eat cold.

INDIAN PUDDING.

Scald a pint of milk; coffee cup of meal; two thirds of a cup of molasses; a pint of cold milk; a little butter. Salt.

COTTAGE PUDDING.

One teacup of sweet milk; three cups of flour; one coffee cup of sugar; one egg; one tablespoonful of butter; one half teaspoonful of soda. Melt the butter. Dissolve the soda in a

little of the milk, and stir it in after the other ingredients are mixed. Bake half an hour. To be eaten with sweet sauce.

CHOCOLATE PUDDING. (My Own.)

MRS. H. S. SEAVER.

One quart of boiling milk with three heaping teaspoonfuls of grated chocolate, well stirred in; then add a half cup of sugar; yolks of two eggs, a very little salt; two tablespoonfuls of corn starch, and flavor with vanilla. After cooking a few minutes pour in a dish. Beat the white of two eggs to a stiff froth with two tablespoonfuls powdered sugar. Spread on the pudding and set in the oven to brown. Then, if preferred, put spots of jelly on the frosting. To be eaten with sugar and cream.

A DELICATE PUDDING SAUCE.

MRS. H. S. SEAVER.

One cup of boiling milk. Beat one egg and two tablespoonfuls of powdered sugar together to a froth. Pour on the boiling milk and stir. Flavor with lemon.

VERY NICE GINGER PUDDING.

One and one half cups of butter; one half cup of sugar; one cup of milk; two and half cups of flour; two eggs; one teaspoonful ginger; one teaspoonful cream tartar; one half teaspoonful soda. Steam this two hours.

YORKSHIRE PUDDING.

First roast your beef. Pour off the gravy, and substitute one pint of milk; three eggs; flour enough to make a thin batter. Pour into the pan with the meat, and bake ten or fifteen minutes. Then eat with meat and gravy.

SNOW PUDDING.

Beat white of one egg to a stiff froth; dissolve one quarter box of gelatine in a little more than half a pint of hot water; when the gelatine is dissolved, add juice of one lemon; strain this and add a cup white sugar; when cool add the froth of the egg and beat to a stiff froth. Serve in small dishes and make a custard and pour on.

SUET PUDDING.

One cup suet chopped fine; one cup milk; one cup molasses; one cup chopped raisins; one teaspoon soda; one nutmeg; one teaspoon cloves; flour to make a stiff batter. Steam three hours.

USE WEBB'S CHOCOLATE.

CHARLOTTE RUSSE.

D. B. S.

Strain into a pint of cream, well sweetened, a little less than one half box of gelatine dissolved in a pint of warm milk; cool on the ice for an hour, and then add the whites of seven eggs well beaten, mixing thoroughly; flavor with vanilla, and keep cool until wanted; turn into moulds lined with sponge drops.

APPLE MERINGUE.—DELICIOUS.

Pare, slice, stew and sweeten ripe, juicy apples; mash smooth, and season with nutmeg or lemon-peel; fill a deep pie plate with an under crust, and bake till done. Then whip whites of three eggs for each pie to a stiff froth, with a little sugar, one teaspoon to an egg; beat till it stands alone, then spread over the pie three fourths of an inch thick; return to the oven three or four minutes to brown; to be eaten cold. Dried peaches or canned fruit of any kind may be used instead of apples.

PIES.

LARD OR BUTTER FOR PASTRY.

Lard or butter to be used for pastry should be as hard as possible. If left on the ice for a while before using, the pastry will be lighter and better. It needs only to be cut through the flour with a chopping knife, not rubbed.

TO MAKE PASTRIES.

MRS. LAMBERT.

Make a paste of flour and lard, or suet if preferred, with sufficient cold water to mix it; take some meat, beef or mutton or pork, and cut in small pieces; roll out the paste, and put the meat into it; add pepper and salt sufficient to season it, onions cut up small, if liked; peel some potatoes, cut them in slices, and put them in with the meat; make the paste in shape of a turnover or pastry and bake for one hour.

CHARLOTTE RUSSE PIE.

One and one half cups sugar, three eggs beaten five minutes, one teaspoon cream tartar stirred into two cups flour; one half teaspoon soda, dissolved in one half cup cold water; flavor to taste; bake in three pans.

FILLING. — One cup sugar, two eggs, four teaspoons corn

starch; put in pint of boiling milk; put on fire and boil until thick; salt and flavor to taste.

LEMON PIE No. 1.

MRS. F. N. L.

Take the rind and juice of two lemons, one cup sugar, one and one half crackers pounded fine; yolks of two eggs; two thirds cup of milk; put each into the bowl in just this order, stirring it as each goes in, to have it mixed well together. Line the plate with crust, as for a custard pie, then pour this mixture into it, cook about half an hour. Very nice.

LEMON PIE No. 2.

The yolk of one egg; the juice and pulp of one lemon; one tablespoonful of flour or corn starch; two thirds cup sugar; beat well together and add one cup of water. Beat the whites of two eggs to a stiff froth, add one tablespoonful sugar, and after the pie is baked, spread the frosting over it and return it to the oven to slightly brown.

LEMON PIE No. 3.

MRS. W. ANNON.

Grate the rind of one lemon, add the juice, with three eggs; two thirds cup of sugar; one teaspoonful flour; two thirds cup of milk.

LEMON CUSTARD PIE.

Yolks of three eggs beaten with half cup sugar; one cup milk; flavor with lemon; bake this; make crust same as any pie, and put this in and bake. Then take whites of three eggs, beat to froth; two tablespoons powdered sugar; when the first is baked turn this on and bake over.

COCOANUT PIE.

One half pound grated cocoanut; three fourths pound white sugar; six ounces butter; whites of five eggs; one glass white wine; two tablespoons rose-water; but wine and rose-water may be omitted; one teaspoon nutmeg. Beat butter and sugar well; add the cocoanut with as little beating as possible; then whip in the stiffened whites of the eggs quickly and deftly, and bake in open shells.

PUMPKIN PIE.

One quart stewed pumpkin, strained through a sieve; nine eggs, whites and yolks beaten separately; two quarts milk; one and one half cups sugar; one teaspoon cinnamon and mace. Beat well and bake without top crust.

PASTRY FOR MINCE PIE.

One cupful lard ; two cupfuls flour ; one half cupful ice water ; a pinch of salt ; use a knife to cut the lard through the flour until fine ; then add the water and mix with the knife until no flour remains in the bowl. Roll in a sheet and place small bits of butter over ; dust well, fold up, and repeat the process twice, using half a cupful of butter. Roll the crust thin ; have a quick oven ; it will rise in flakes.

CREAM PIE.

MRS. H. McCOY.

Three eggs ; one cup of sugar ; three tablespoonfuls of melted butter ; six teaspoonsfuls of sweet milk ; one heaped cup of flour ; one and one half teaspoonfuls of yeast powder ; beat together and bake in two pans; when done, divide, and fill with cream or jelly.

CREAM. — One pint of milk ; one egg ; one tablespoonful flour ; when boiled add little vanilla or lemon.

APPLE TRIFLE.

Scald as many apples as, when pulped, will cover the dish you design to use to the depth of two or three inches. Before you place them in the dish add to them the rind of half a lemon, grated fine, and sugar to taste. Mix half a pint of milk, half a pint of cream, and the yolk of an egg ; scald it over the fire, keep it stirring and do not let it boil ; add a little sugar, and let it stand till cold, then lay it over the apples, and finish with the cream whip.

CAKES.

TEA CAKE.

One cup of sugar ; half cup butter ; two eggs ; one and half cups of flour ; half cup of sweet milk ; one teaspoonful yeast powder. Spice to taste.

CREAM CAKES.

MRS. H. M. NICHOLS.

One cup of butter, one pint water boiled together ; while on the stove stir in two cups of dry flour ; mix thoroughly, then when cool break seven eggs into the same dish. Drop from a spoon, and bake in a quick oven. Fill with cream.

Weld's National Flavors.

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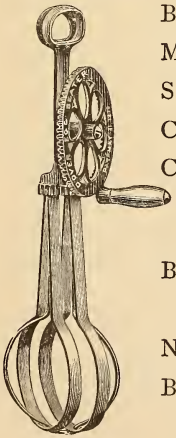
DOVER EGG BEATER.

FAMILY SIZE.



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Six eggs can be made to fill a quart.
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GARY CAKE.

One cup of sugar; half cup cream; two eggs; one cup of flour; one teaspoonful cream of tartar; half teaspoonful saleratus; nutmeg.

COOKIES.

MRS. HENRY McCOY.

Two eggs; one and half cups of sugar; one cup of butter; one quarter cup of milk, dissolve one half teaspoonful of saleratus in the milk; cinnamon and nutmeg; flour to roll. Bake in a quick oven.

GINGERBREAD.

One cup of molasses; one cup of sour milk; a little butter; not a very stiff batter of flour;

ALMOND CAKE.

One and two thirds cups of sugar; two thirds of a cup of butter; four eggs; one cup of milk; three cups of flour; with two teaspoonfuls of Kidder's baking powder mixed with the flour; two teaspoonfuls of essence of almond.

SOFT GINGERBREAD.

One cup of molasses; one cup of sugar; one half cup of butter; one cup of milk; four cups of flour; two eggs; two teaspoonfuls of cream of tartar; one and one fourth teaspoonfuls of soda; one teaspoonful of ginger; and one half teaspoonful each of cloves and cinnamon.

THIN GINGERBREAD.

Three cups sugar; two cups butter; two cups of milk; one spoon ginger; one spoon sugar; flour enough to make stiff enough to roll out.

SPONGE GINGERBREAD.

One cup butter; two eggs; one cup molasses; one cup milk; one cup sugar; three and one half cups flour; two teaspoonfuls ginger. Mix, and drop thin in a buttered pan.

KATE'S SUGAR GINGERBREAD.

One tumbler of butter; two tumblers of sugar; four tumblers of flour; one tumbler of milk; four eggs; two teaspoons cream of tartar; one teaspoon soda. Put the soda in the flour, and cream tartar in sugar.

TO MAKE GINGER SNAPS.

Take one tablespoonful of ginger, one of lard, one teaspoonful of saleratus, half pint molasses, half teacupful water, with a sufficiency of flour. Knead soft, roll thin, and bake in a quick oven.

COOKIES.

One cup butter; two cups sugar; two thirds cup milk or water; one teaspoon soda; two teaspoons cream tartar. Spice to taste.

DOLLY VARDEN CAKE.

Two cups of sugar; two thirds of a cup of butter; three eggs; one cup of sweet milk; three cups of flour; one teaspoonful of cream of tartar; one half teaspoonful of soda, and flavor with lemon. Bake one half the above mixture in two pans; to the remainder add one tablespoonful of molasses, one cup of chopped raisins, one half cup of currants, a piece of citron, chopped fine; one fourth teaspoonful each of cinnamon, cloves, and nutmeg. Bake in two pans. Then put the sheets together alternately, with a little jelly, or the white of an egg beaten to a froth. Frost the top if you wish.

EXCELLENT JUMBLES.

One cup of butter; two cups of sugar; one cup of cream; one teaspoon soda; one egg; a little nutmeg; flour enough to stiffen it so as to bake in rings. Bake quickly.

COFFEE CAKE.—EXCELLENT.

One cup of butter; one of sugar; one of molasses; one of strong coffee; five of flour; one pound of raisins; one teaspoon soda; one of cinnamon; one of allspice; half nutmeg; three eggs; sift the soda in the molasses.

CAMBRIDGE CAKE.

Three eggs; butter the size of an egg; one half cup sweet milk; one and one half cups sugar; one pint flour; teaspoon of cream tartar; one half teaspoon soda.

SALLY LUNN.

One pint of flour; one pint of milk; two eggs; a little less than half a cup of sugar; same quantity of butter; one teaspoonful of soda; two teaspoonfuls of cream tartar; bake about twenty minutes. To be eaten hot.

BOSTON CAKE.

Two cups flour; teaspoon cream tartar; one half teaspoon soda; tablespoon hot water; one cup sugar; one half cup butter; two thirds cup milk. Flavor with lemon.

FRENCH CAKE.

Four eggs, beat separately; two cups white sugar; one cup milk; half cup butter; three cups flour; two spoons cream tartar; one spoonful soda. Mix sugar and butter, then add eggs, then

the milk, with soda dissolved in it. Then stir the flour with the cream tartar. Rub dry. Flavor with lemon.

WEDDING CAKE.

Four cups sugar; eight eggs; six cups flour; two cups butter; one cup molasses; a tablespoonful each of all kinds of spice; two pounds of raisins; two pounds of citron; two pounds of currants; two teaspoonfuls cream tartar; one teaspoonful soda; one cup of milk.

WHITE CAKE.

Two cups of sugar; half cup of butter; the whites of four eggs; one cup of sweet milk; three of flour; three small teaspoons of baking powder, sifted in with the flour. Beat the sugar and butter to a cream, then stir in the milk and flour, a little at a time; add the whites last. All cake should be well stirred before the whites of the eggs are added. Never fails.

LIGHT TEA CAKE.

One cup of sugar; two eggs; half a cup of melted butter; one and one fourth cups of milk; two teaspoonfuls of cream of tartar; one teaspoonful of soda; and sufficient flour to make a stiff batter. It will bake in twenty minutes if the oven is hot.

ORANGE CAKE.

One cup of sugar; one half cup of butter; one half cup of cold water; three eggs (reserving the whites of two for frosting), two even cups of sifted flour; two teaspoonfuls of baking powder; juice and pulp of one orange. Bake in three jelly tins. Make a frosting of the whites of the eggs, two thirds of a cup of white sugar, and grated peel of one orange, spreading it on each layer.

SNOW CAKE.

One cup of white sugar; a piece of butter the size of an egg; one egg; one cup of milk; one teaspoonful of cream of tartar; one half teaspoonful of soda; nutmeg; two cups of flour.

BRIDE'S CAKE.

The whites of four eggs; two cups of white sugar; three quarters of a cup of butter; one cup of milk; one teaspoonful of soda; extract bitter almond; flour.

LEMON CAKE.

Stir together until very light four cups of white sugar; two of butter; eight eggs; the grated rind of two lemons, the juice of one; one teaspoonful of soda. Stir in gradually four cups of sifted flour.

TUMBLER CAKE.

Six tumblerfuls of flour; two of sugar; one of molasses; one of milk; one of butter; four eggs; one teaspoonful of soda. Spice to the taste. Raisins, citron, currants.

EXCELLENT FRUIT CAKE.

One cup of butter; one of brown sugar; one of molasses; one of sweet milk; three of flour; and four eggs; and one half teaspoonful cream tartar, and one of soda. Two pounds raisins chopped fine, and one nutmeg. This will make two good-sized loaves, which will keep moist without liquor from four to six weeks when it is properly covered.

SILVER CAKE.

One cup of white sugar; one half cup of butter; two cups of flour; one half cup of milk; a little soda; the whites of four eggs, beaten to a froth, put in gently with the flour; one teaspoonful of almond. Bake in a quick oven.

GOLD CAKE.

The same as the above, using the yolks of five eggs in place of the whites of four.

JELLY CAKE.

Three eggs beaten well; add one cup of white sugar and one cup of flour. Stir these well together. Add one teaspoonful of cream of tartar and one half teaspoonful of soda. Bake quickly, take out, and spread with jelly while hot. Roll the cake up. When cold, cut from the ends.

COUSIN EMMA'S FRUIT CAKE.

One cup of butter; one cup of brown sugar; one of molasses; one of sweet milk; four eggs; three and a half cups of flour; one half teaspoonful of cream of tartar; one of soda; one nutmeg; spices.

COCOANUT CAKE.

Whites of four eggs; three cups sugar; one cup butter; one cup milk; five cups flour; one teaspoon soda; two teaspoons cream tartar.

DATE CAKE.

Two cups sugar; one cup molasses; one half cup butter; one cup milk; three eggs; two pounds of dates, stoned and chopped, not too fine; one teaspoon cloves; one nutmeg; flour to make it the usual thickness.

TEA CAKE.

One half cup of sugar ; a piece of butter the size of an egg ; one and a half cups of milk ; one half teaspoonful of soda, and one of cream tartar, three cups of flour.

TIP-TOP CAKE.

Two eggs ; one and a half cups of sugar ; one half cup of butter ; one cup of milk ; two and a half cups of flour ; one teaspoonful of cream of tartar ; one half of soda.

ROSE'S CAKE.

One cup of butter ; two cups of sugar ; four cups of flour ; four eggs ; one cup of milk ; two teaspoonfuls of cream of tartar ; one of soda.

RAISED CAKE.

One cup of yeast ; two cups of sugar ; one cup of butter ; one cup of milk ; one teaspoonful of soda ; five and a half cups of flour ; fruit and spice Raise one hour.

HARRISON CAKE.

One cup of butter ; one cup of sugar ; one cup of molasses ; one cup of milk ; one cup of raisins ; one egg ; one teaspoonful of soda ; spices.

LEOPARD CAKE.

1st. Whites of three eggs ; one cup of sugar ; two cups of flour ; one half cup of butter ; one tablespoonful of milk ; one fourth teaspoonful of soda. 2d. Yolks of three eggs ; one half cup of sugar ; one half cup of molasses ; two cups of flour ; one half cup of butter ; one teaspoonful of soda ; cinnamon, cloves, and nutmeg ; one pound currants ; one-half pound of citron. Put all in one pan and bake.

ROLL JELLY CAKE.

MRS. U. L. PETTENGILL.

Two eggs ; one cup of sugar ; one and one half cups of flour ; three tablespoonfuls of sweet milk ; two teaspoonfuls of cream of tartar ; one teaspoonful of soda. By putting in one half cup of butter and one half cup of milk it makes a nice pile jelly cake.

MRS. FARINGTON'S FRUIT CAKE.

Two eggs ; one cup of sugar ; one half cup of molasses ; one half cup of butter ; three cups of flour ; teaspoon of all kinds of spice ; two large spoons of milk ; one half pound of currants ; one teaspoon soda.

USE WEBB'S CHOCOLATE.

FRUIT CAKE.

One cup butter; one cup molasses; one cup brown sugar; one cup sweet milk; three cups of flour; four eggs; one half teaspoon soda; two pounds raisins chopped fine. Spice to taste.

SALLIE'S SHERBET CAKE.

One pound flour; half pound butter; three quarters pound sugar; one cup milk; one teaspoon soda; one half cream tartar; five eggs; one half nutmeg.

CHOCOLATE CAKE.

MRS. H. M. NICHOLS.

One half cup of butter; one cup of sugar; yolks of three eggs; white of one; two thirds cup of sweet milk; two cups of flour; one teaspoonful cream of tartar; one half teaspoonful of soda. Bake in two tins.

FROSTING. — White of two eggs; one cup of powdered sugar; three tablespoonfuls grated chocolate; spread one cake, then lay the other on it, then spread the top of that.

MRS. L——'S SPONGE CAKE.

One cup sugar; three eggs; two tablespoons water; heaping cup of flour; one small teaspoon cream tartar; one half small teaspoon soda; one half small teaspoon flavoring; little salt. Mix together. Stir steadily five minutes. Makes one loaf

RAILROAD CAKE.

One and one half cups flour; one cup sugar; three eggs; two teaspoons of yeast powder; four tablespoons of melted butter; two tablespoons of milk. Mix all together at once

SALLIE'S SILVER CAKE.

One and one half cups sugar; one half cup butter; one half cup milk; three cups flour; one teaspoonful cream tartar; one half teaspoonful soda; the whites of four eggs.

WHITE POUND CAKE.

One cup sugar; one half cup butter; one and one half cups flour; one half cup sweet milk; whites of two eggs; one teaspoonful cream tartar; one half teaspoonful soda. Bake about one hour.

COCOANUT CAKE.

One cup of sugar; one cup of cocoanut; two eggs; one half cup butter; one half cup milk; two cups of flour; one teaspoonful soda; two teaspoonfuls cream of tartar.

USE WEBB'S CHOCOLATE.

SPONGE CAKE.

One cup of flour; one cup sugar; three eggs; one tablespoonful of milk, two teaspoonfuls of cream of tartar; one teaspoonful of soda. Beat all together ten minutes.

RUSK.

Two eggs; one cup of sugar; six cups of flour; two cups of milk; melted butter size of two eggs; four teaspoonfuls of cream of tartar; two teaspoonfuls of saleratus. Bake in two pans.

CREAMS.

CHOCOLATE CUSTARDS.

Make as you would for boiled custards. Put two teaspoonfuls of grated chocolate into the milk, and boil. Keep the whites separate, and beat, with a little sugar, to a stiff froth and put on top of the custards; then on the froth put a little grape jelly. Pour the custards into glasses if possible, as they look so much handsomer. Be sure and heat the glasses hot before pouring in.

APPLE FOAM.

Pare and core six common-sized apples; steam them soft, and cool. Beat the whites of three eggs and one cup sugar with the apple, nearly an hour, till as light as possible; stir into the yolks one half cup sugar, and add to one half pint scalding milk. Put the foam into a dish, and pour the custard on it.

SOFT CUSTARD.

One quart milk; two eggs; two tablespoonfuls corn starch; one half cup sugar. Heat the milk by setting the pail in a kettle of boiling water; moisten the starch with a little cold milk; stir into the milk and sugar; stir in the boiling milk five minutes; flavor with lemon. Beat the whites to a stiff froth for the top. A few pieces of any kind of jelly laid on the froth improves the dish.

ROCK CREAM.

This will be found to be a very ornamental, as well as a delicious, dish for a supper-table. Boil a teacupful of the best rice till quite soft in new milk, sweetened with powdered loaf sugar, and pile it upon a dish. Lay on it, in different places. square lumps of either currant jelly or preserved fruit of any

We would recommend Webb's Chocolate and Cocoa Preparations, as they are goods well known, and are manufactured from pure materials. We copy the following from one of our Boston papers: —

[From the Banker and Tradesman, Boston, March 13, 1878.]

CHOCOLATES.

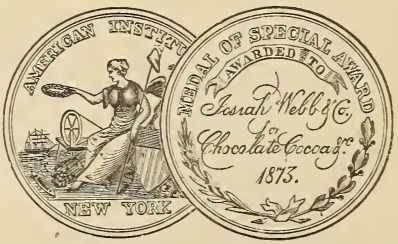
JOSIAH WEBB & CO.

Manufacturers and Wholesale Dealers in

Prepared Cocoa, Broma, Cracked Cocoa,

48 CHATHAM STREET.

"During the last year there has been considerable said by the leading papers in the different cities about the adulterations and impurities found in the ordinary articles of every-day food. If we mistake not, it was the New York *World* that started the crusade which went on to give facts and figures taken from the note-book of a reporter. Now, it has been our reporter's duty, for the last week, to mingle with and inspect some of the productions of our New England manufacturers, and we are satisfied that matters are not near so bad as has been represented. There are houses here that manufacture and grind absolutely pure goods, and all the trade has to do is to be sure and deal directly with such establishments. We happened in our rounds among the trades to drop into the house of Josiah Webb & Co., No. 48 Chatham Street, in our city, and here, at least, nothing in the shape of adulterated or bogus goods could be found Briefly speaking, this firm are manufacturers and dealers in pure chocolate, broma, prepared cocoa, cracked cocoa, cocoa paste, caracas vanilla and sweet chocolates, and manufacture and deal also in spiced cocoa sticks and confectioner's pure chocolates. It has been the aim of this house, from the first, to furnish absolutely pure goods, and put them in packages, with such special brands, that the trade would come to know that such packages always contained what they represented. These are all manufactured at their large factory, comprising three large buildings at Milton, Mass., and at this factory they have every facility for manufacturing large quantities of these goods each day, and they are consequently able to meet the largest demand made on them by the trade. Their trade is not confined to New England alone, for they send large quantities of their preparations to the Western States, having a commercial traveller in that part of the country. This house was founded in 1843, by Josiah Webb, and the present firm consists of this gentleman and his son, Mr. J. S. Webb."



These goods have taken the Highest Award at all the principal Fairs in the United States.

MANUFACTURED BY

JOSIAH WEBB & CO. - - - - MILTON, MASS.

Boston Office, 48 Chatham Street.

kind; beat up the whites of five eggs to a stiff froth, with a little powdered sugar, and flavor with either orange-flower water or vanilla. Add to this, when beaten very stiff, about a tablespoonful of rich cream, and drop it over the rice, giving it the form of a rock of snow.

LEMON CREAM.

MRS. F. N. LAMBERT.

One lemon grated with juice squeezed out; two tablespoons of hot water; four eggs; four tablespoons sugar. Beat the yolks of eggs, add the sugar (beat those together), add then the juice and rind of lemon, and set on the stove, when it begins to thicken, stir in the whites of the eggs (beaten to a froth, with two tablespoons of sugar). Cook two or three minutes.

SNOW ICE THAW.

D. B. S.

One half package of gelatine in a pint of boiling water, first soaking in a little cold water; when dissolved add the juice of two lemons, and a scant pint of sugar; when cold, add the whites of two eggs, well beaten. Beat all thoroughly half an hour to a stiff froth. Put into moulds, and let it stand until next day. Make a soft custard of the yolks of three eggs, one whole egg, with one cup of sugar and one pint of milk. Beat up the whites of three eggs with fine sugar. Turn the gelatine into a glass dish, pour over it the soft custard, and pile the whites well beaten over the whole. Flavor the custard with lemon or vanilla.

SPANISH CREAM.

MRS. G. HART.

Dissolve one third box of gelatine in a pint and a half of milk; then add one cup of sugar; the yolks of three eggs; a little salt. Cook in a farina kettle five or six minutes; when cool flavor with vanilla and add the whites of the eggs well beaten. To be served cold.

TAPIOCA CREAM.

MRS. H. A. N.

Four tablespoonfuls tapioca, soaked in warm water an hour and a half. Boil one quart of sweet milk; add the yolks of four eggs, beaten with one and half cups of sugar, add this to the milk, together with the tapioca; when cool flavor with lemon; use the whites of eggs for the frosting, with three tablespoons of sugar, beaten to a stiff froth. Bake to a light brown.

PRESERVES AND JELLIES.

TO PRESERVE APPLES.

Weigh equal quantities of good brown sugar and of apples; peel, core, and mince the apples small; boil the sugar, allowing to every three pounds a pint of water. Skim it well, and boil it pretty thick. Then add the apples, the grated peel of one or two lemons, and two or three pieces of white ginger. Boil till the apples fall, and look clear and yellow. Apples prepared in this way will keep for years.

APPLE PRESERVES.

Pare and core pleasant sour apples; make a syrup of sugar and water to half cover them; bake them till done; serve with cream.

PINEAPPLE PRESERVE.

Pare and grate the pineapple. Take an equal quantity of fruit and sugar. Boil slowly one hour.

PRESERVED PEARS.

Take out stems and cores, and pare them. Boil in water till tender; do not break them in taking out. Make a syrup of a pound of sugar to a pound of fruit, and boil the fruit in the syrup till clear.

PRESERVING GRAPES.

The French preserve grapes all the year round by coating the clusters with lime. The bunches are picked just before they are thoroughly ripe, and dipped in lime-water the consistency of thick cream. They are then hung up to remain. The lime coating keeps out the air, and checks any tendency to decay. When wanted for the table, dip the clusters in warm water to remove the lime.

TO PRESERVE STRAWBERRIES.

To two pounds of fine large strawberries, add two pounds of powdered sugar, and put them in a preserving kettle, over a slow fire, till the sugar is melted; then boil them precisely twenty minutes as fast as possible; have ready a number of small jars, and put the fruit in boiling hot. Cork and seal the jars immediately, and keep them through the summer in a cold, dry cellar. The jars must be heated before the hot fruit is poured in, otherwise they will break.

TOMATO JAM.

Take ripe tomatoes, peel and take out all the seeds ; put into a preserving kettle with one half pound sugar to each pound prepared tomato ; boil two lemons soft, and pound them fine. Take out the pips, and add to the tomato ; boil slowly, mashing to a smooth mass. When smooth and thick, put in jars or tumblers.

RASPBERRY JAM.

Allow a pound of sugar to one pound fruit. Boil the fruit half an hour ; strain one quarter of the fruit and throw away the seeds ; add the sugar, and boil the whole ten minutes.

TO MAKE STRAWBERRY JAM.

Weigh them after the stalks have been stripped from them, and boil them quickly in a brass preserving-pan for half an hour, stirring them during the whole time with a long wooden spoon, but be careful not to bruise them. If currants are plentiful, one pound of red currant juice to every four pounds of strawberries will be found a great improvement. To every pound of fruit add nine ounces of sifted white sugar ; mix this well with the boiled strawberries and currant juice when the pan is off the fire, and then boil up the preserve rapidly for about twenty minutes, or until a skin appears on the surface when it cools. Stir the preserve gently but quickly until it is cooked, and be careful to remove all the scum which the sugar throws up. Pour into clean, dry jars, and cover the tops with white papers.

QUINCE MARMALADE No. 1.

Pare, and remove all blemishes ; allow a pound of sugar to a pound of fruit. They must boil longer than peaches. All marmalade must be cooked until it mashes into a thick, smooth mass.

QUINCE MARMALADE No. 2.

Rub the quinces with a cloth ; cut them in quarters ; stew them in a little water till they are tender enough to rub through a sieve ; when strained put a pound of brown sugar to a pound of fruit ; set it on the fire and let it cook slowly till thick enough to cut smooth.

PINEAPPLE MARMALADE.

Peel and grate the pineapple ; to every pint of grated pineapple allow a pound of sugar. Put sugar and fruit together, and let it stand a few hours ; put it in a porcelain kettle ; boil, stir, and skim till it becomes thick ; when cool, put it in glass jars.

PEAR MARMALADE.

A very excellent marmalade may be made with pears, to use in making tartlets. Boil six good-sized pears to a pulp; weigh them; take half their weight of sugar, put it into a saucepan with a very little water; boil it and skim it while boiling. When boiled to a crack, add the pulp of the pears, and give it a boil; and add about four drops of essence of cloves; when it is cold it is ready for use.

ARTIFICIAL HONEY.

Common sugar, four pounds; water, one pint; mix and boil. While boiling, skim carefully; then, before taking from the fire, add one quarter of an ounce of pulverized alum. Remove from the fire, and while cooling stir in half an ounce of cream of tartar and a tablespoonful of rose water.

CURRANT JELLY WITHOUT COOKING.

Press the juice from the currants, and strain it; to every pint put a pound of fine white sugar; mix them together until the sugar is dissolved; then put it in jars, seal them, and expose them to a hot sun for two or three days.

CRANBERRY JELLY.

To one quart of cranberries put a quart of water, and boil them to a pulp; mash them with a wooden ladle whilst boiling; then strain them, and to each pint of the juice add half a pound of loaf sugar; set it over a slow fire, and stir with a silver spoon; try it often, by taking some of it in a saucer. When cold, if it is not a fine jelly, continue to boil until it is so.

SAGO JELLY.

Take a teacup of sago, and boil in three pints and a half of water; when cold add half a pint of raspberry syrup; pour the whole into a shape which has been rinsed in cold water, and let it stand until sufficiently set to turn out well. When dished, pour a little cream around it, if preferred.

HARLEQUIN JELLY.

This pretty dish is produced in the following manner: Wash a jelly mould with white of egg, melt a little currant jelly and pour into it; let it cool; when cold, melt some plum jelly and pour in; let this cool; melt crab-apple jelly, and so on, in layers of various colors, till the mould is full. Care must be taken that the jellies are only warm enough to run, as, if they are hot, they will mix, and so spoil the effect. High-colored jellies and cream blanc mange, moulded in layers in the same way, make a beautiful harlequin. Turn out when cold and stiff.

APPLE JELLY.

Apples make an excellent jelly. The process is as follows: They are pared, quartered, and the core completely removed, and put into a pot without water, closely covered, and put into an oven or over a fire. When pretty well stewed, the juice is to be squeezed out through a cloth, to which a little white of an egg is added, and then the sugar. Skim it previous to boiling, then reduce it to a proper consistency, and an excellent jelly will be the product.

TO MAKE APPLE JELLY.

Take your apples, wash, and cut them into halves, to be sure that there are no worms in them; place them in a brass or porcelain kettle, without removing the seeds or rinds; cover them with water, and let them boil till perfectly soft; then take them off, strain them through a coarse towel, and put the juice back into the kettle; let it boil to the consistency of molasses; then for every gallon of syrup add two pounds of sugar and an ounce of cinnamon; bring it to boil, skim it, and it is done.

SALLIE'S GRAPE JELLY.

Boil green grapes in cold water till tender; take them out and strain them; rub through a sieve; add their weight in sugar, and boil fifteen minutes. Set in proper dishes to cool.

CRANBERRY JELLY.

One quart cranberries, one pint water, one pint sugar; put all into a kettle together, and boil half an hour without stirring; then turn off the juice for jelly, and the remainder will make a nice sauce. Or strain the whole through a sieve, and it will make a stiff jelly.

STRAWBERRY JELLY.

Press the juice from the fruit through a cloth, strain it clear, weigh, and stir to it an equal proportion of the finest sugar dried and reduced to powder; when this is dissolved, place the preserving-pan over a very clear fire, and stir the jelly often until it boils; clear it carefully from scum, and boil it quickly from fifteen to twenty-five minutes. This receipt is for a moderate quantity of the preserve; a very small portion will require much less time.

JELLY.

One box of "Cox's Gelatine," the rind and juice of two lemons (no seeds), one pint of cold water. Let it stand over night, or several hours; then add one quart of sugar and one quart of boiling water; stir till all is thoroughly dissolved; strain,

add lemon, pour it in your moulds, and place them in the refrigerator. This makes two large moulds. It is superior to any you can buy.

APPLE JELLY.

Pare tart apples, and cut them up; put to them a little water, and let them boil until it becomes glutinous and reduced; then strain it; put one pound of white sugar to each pint of juice; flavor with lemon essence, and boil until it is a fine, clear jelly; then strain it into moulds.

SALLIE'S CRAB-APPLE JELLY.

Boil the apples in water enough to cover them, till very soft. Then turn the whole into a cloth and strain it; measure the juice, and allow three fourths of a pound of sugar to a pint of juice. When the juice boils up, skim it thoroughly; heat the sugar in a dish in the oven, and add it as the syrup boils up, after being skimmed. Boil gently twenty or thirty minutes; put in glasses; when cool, lay a paper over the top, and paste a paper over it.

PRESERVED CURRANTS TO EAT WITH MEAT.

Strip them from the stem. Boil them one hour. Add a pound of sugar to one pound of fruit. Boil all together twenty minutes.

CANDIES.

CHOCOLATE CARAMEL.

One cup molasses; one half cup sugar; one square of chocolate; dessert-spoonful of butter; one teaspoonful of vinegar. Boil until it grows brittle.

CHOCOLATE DROPS.

MRS. S. D.

One cup water; two cups sugar; a pinch of cream of tartar. Boil ten or fifteen minutes; beat it to a cream. Let it cool a little, and roll up into balls (any size you please); then place them on thick paper, to cool a little more. Melt one fourth pound chocolate, and dip the balls in while hot. Then place on paper to cool.

KISSES.

MRS. STONE.

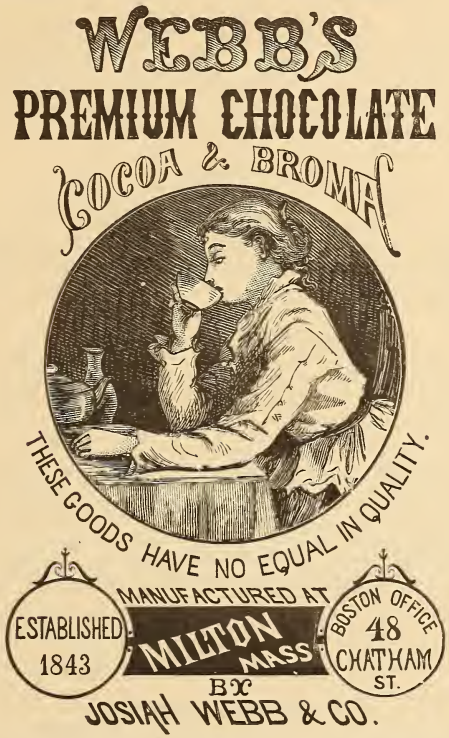
Beat the whites of four eggs to a stiff froth; add the juice of one lemon, or some prefer rose-water. Roll and sift one

USE WEBB'S CHOCOLATE.

LADIES, if you are desirous of making a good cup of plain Chocolate or Chocolate Cake or Frosting, use

WEBB'S PREMIUM CHOCOLATE.

Care should be taken to have the Chocolate thoroughly melted when used for cake or frosting, but for drinking or for caramels place the Chocolate in as large pieces as possible, and let it dissolve; in this way you will have no particles in your caramels, or settlings in your Chocolate cup.



The House of ***JOSIAH WEBB & CO.***, manufacturers of Premium CHOCOLATE, COCOA and BROMA, has a standard reputation throughout the United States.

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STATE ASSAYER HAYES says of their goods: "By chemical analysis, in comparison with the nut as imported, I ascertained their entire purity." Now is the particular season when these delicious preparations of the ***Messrs. Webb*** should be upon every table. Their nutritive as well as palatable qualities have long been known, being adapted alike to those in health as well as to the invalid. These goods are freshly put up at the Factory in **Milton, Mass.**, and are to be found at all the first-class grocery stores.

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half pound of the whitest loaf sugar, and beat with the eggs. Drop one tablespoonful of the mixture on white paper; have the oven moderately hot. When the top is hard, take them out, and dip the lower side in a solution of gum arabic, and join to another, forming kisses.

MRS. STEARNS' CHOCOLATE CREAMS.

Two cups sugar; one half cup water. Dissolve thoroughly; then boil five minutes. Take off, and put your pan in cold water, and stir until quite hard, when they will be cream white. Dissolve chocolate (plain) over the teakettle, then dip the balls already made into the chocolate. Extra nice.

COCOANUT CREAM CANDY.

Three cups sugar; enough water to dissolve it; a pinch of cream tartar. Boil ten minutes. When nearly cooked, add one cup of cocoanut, cut fine. Then beat to a cream, and spread on white paper or stiff yellow paper.

CHOCOLATE TAFFY.

Two teacups of molasses; one teacup grated chocolate; one teacup sugar; one half teacup milk; piece of butter the size of an egg. Boil slowly.

HOME-MADE MOLASSES CANDY.

It is often asked, "Why can't we make our candy as good as the old-fashioned candy?" The whole secret is, to use plenty of butter, a little soda, and not over-boil it; keep trying it by dropping into a tumbler of cold water. When it drops hard, so you can pick it up, take off the kettle; it is done. Then pull what you want to eat, and the next day place the remainder at the register and pull that. It is as good as new, then, the second day.

WALNUT CANDY.

MRS. DON.

Two cups white sugar; one of water; boil thick enough for candy. Turn into a dish, and stir until cool. Take one half of the meat of an English walnut; put on the candy while warm. Then place on the other half of the meat, and press them together. Let them stand to cool.

BUTTER CARAMEL.

MISS BOGLE.

Two cups sugar; one half cup butter; one half cup vinegar; three tablespoons of molasses. Boil slowly.

USE WEBB'S CHOCOLATE.

EBEN. SHUTE,

DEALER IN

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5

CHOCOLATE PUFFS.

White of one egg; one cup of powdered sugar; one and a half ounces chocolate, grated fine. Drop on a tin; sprinkle sugar on top.

ICE CREAM CANDY.

MISS KATE BOGLE.

Two cups sugar; one cup water; one half cup vinegar. Boil without stirring, twenty minutes; when nearly done, put in flavoring; when cool sufficiently, pull until white.

PICKLES.

TO PICKLE PLUMS LIKE OLIVES.

Make a pickle of vinegar, mustard seed, and a little salt; heat it boiling hot, and pour over green plums before they begin to turn or ripen; let them remain one night, then drain off the vinegar, heat it again and pour over the plums. Plums may be gathered before the stone is formed, and pickled the same way.

LULU'S SWEET PICKLE.

Seven pounds tomatoes; three pounds sugar; one ounce cloves; one ounce cinnamon; three pints vinegar. Scald the vinegar, sugar, and spice together; turn over the whole tomatoes, then let it stand until next morning then repeat the same. On the third morning, scald all together. When cold, put in jars and take from when wanted, the same as pickles.

SPICED CURRANTS No. 1.

Five pounds currants; four pounds sugar; one pint vinegar, two teaspoons cloves; two teaspoons cinnamon. Boil two hours. Eaten with meat.

SPICED CURRANTS No. 2.

One peck stemmed currants; seven pounds brown sugar; three pints sharp cider vinegar; one tablespoon ground cinnamon; one tablespoon allspice; one tablespoon cloves. Cook three hours slowly, put in wide-mouthed bottles and cork well.

PEACH PICKLES.

Take ripe clingstone peaches, remove the down from them with a stiff brush. To a gallon of good, hot vinegar, add four pounds brown sugar; boil and skim it till clear. Stick five or

six whole cloves into each peach, pour the vinegar hot over them, cover the vessel, and set in a cool place for eight or ten days, then drain off the vinegar, boil and skim it again, and pour hot a second time over the peaches. When they are cold, pur them into jars for use. Freestone peaches will do as well as the clingstone variety.

CHILI SAUCE.

Ten ripe, tomatoes, peeled ; three onions, chopped fine ; six green peppers, chopped ; one quart vinegar ; one tablespoon salt ; one tablespoon sugar. Boil one and one half hours.

SWEET SPICED CRAB-APPLE.

MRS. F. N. L.

Select the largest and best for this ; it makes no difference in the jelly. First, cut out the blows. One pint vinegar ; one half pint water ; five pounds sugar ; one tablespoon cloves (whole); one tablespoon cinnamon (whole); one tablespoon allspice (whole); one half teacup mustard seeds. Put the apples in, a few at a time, and skim out as soon as soft, and put in the jar. Turn the syrup over them when all in the jar. For one peck of apples.

SPICED GOOSEBERRIES.

MRS. SARGENT.

Five pounds gooseberries ; four pounds sugar ; two tablespoonfuls clove ; two tablespoons cinnamon ; one pint vinegar. Boil three quarters of an hour.

SPICED GRAPES.

Five pounds grapes ; three pounds sugar ; two teaspoons cinnamon and allspice ; one half teaspoon cloves. Pulp the grapes, boil skins until tender, cook pulp and strain out seeds. Add to the pulp, skins, sugar, spices, one pint vinegar. Boil thoroughly.

SPICED GREEN TOMATOES.

Take large green tomatoes, cut them in slices half an inch thick. To six pounds take a pint of vinegar ; three pounds of brown sugar ; one ounce of cinnamon, half an ounce of cloves ; a tablespoonful of powdered ginger. Tie the ginger in a bit of thin muslin, put it in a quart of hot water, and let the sliced tomatoes boil in this till about half cooked. Drain them and let them cool. Put the vinegar, sugar, and spices in a preserving kettle over a moderate fire ; when it boils add the tomatoes, and let them boil slowly till well cooked. Put them cold into

the jars, with the syrup (also cold), having boiled it to a sufficient thickness.

TOMATO CATSUP.

One gallon of tomatoes (after being peeled, boiled, and strained), one pint vinegar; nine tablespoons salt; three tablespoons of black pepper; three tablespoons of mustard seed, ground fine; one teaspoon of Cayenne pepper; one half teaspoon of cloves, and the same of allspice.

MRS. McCOY'S PICCALILLI.

One peck tomatoes; six peppers; three onions chopped not very fine; add one cup salt: let this compound stand through the night. Drain in the morning. Add one cup of sugar; two teaspoonfuls of ground cloves; two cinnamon; two white mustard seed; and a little mace. Put spices in a bag. Add three quarts cider vinegar. Boil until soft.

PRESERVES.

A NICE DISH OF APPLES FOR TEA.

Take good tart apples; pare and core them whole, and steam them until perfectly soft; when done, prepare some cream and sugar, flavored with lemon extract, and pour over them. To be eaten while warm.

STEWED PEARS. — (Nice.)

If small and ripe, cut out the blossom end without paring or coring. Put into a saucepan with water enough to cover them, and stew until tender; add one half cup sugar for every quart of pears, and stew all together ten minutes; take out the pears and lay them in a covered bowl to keep warm; add to the syrup a little ginger or a few cloves; boil fifteen minutes longer, and pour over the fruit hot.

TO PRESERVE CURRANTS.

To ten pounds currants, seven pounds sugar, take the stems from seven pounds currants, and press the juice from the other three pounds. When the sugar is made into a hot syrup, put in currants and boil until thick and rich.

PRESERVED QUINCES.

Pare, quarter, and core them, saving skins and cores. Put the quinces over the fire with just water enough to cover them,

and simmer till soft, but do not let them cook till they break. Take out the fruit and spread on dishes to cool; add the parings and cores to the water in which the quinces were boiled, and stew it an hour; then strain through a jelly-bag, and to each pint of this liquor allow a pound of sugar. Boil and skim this, then put in the fruit, and boil fifteen minutes. Take all off the fire, and let it stand in a deep dish twenty-four hours. Then drain off the syrup and let it boil, put in the quinces and boil fifteen minutes. Take out the fruit again and spread on dishes; boil the syrup down to a jelly nearly. Put the fruit into jars two thirds full, and cover with the syrup. The quinces will be a fine deep-red color.

RIPE TOMATO PRESERVE.

Seven pounds round yellow tomatoes, peeled; seven pounds sugar, and juice of three lemons; let them stand together over night. Drain off the syrup and boil it, skimming well; then put in the tomatoes and boil gently twenty minutes. Take out the fruit with a skimmer, and spread on dishes. Boil the syrup down till it thickens, adding, just before you take it off the fire, the juice of the lemons. Put the fruit into jars, and fill up with the hot syrup. When cold, seal up.

SWEET APPLES.

Many are ignorant of the proper method of cooking sweet apples. Some kinds may be baked whole; but only a few varieties will answer for this purpose, while such as are only moderately good may be rendered delicious, if rightly prepared. Cut them into quarters, lay the cut sides up in a stew-pan, sprinkle sugar on them, pour in water enough to keep them from burning before they begin to cook, and let them stand upon the stove until they are soft, but not all a mush. If they have thick skins, pare them before quartering; otherwise, cook them with the skins on. When cold, they are toothsome, if eaten with cream or in milk. — *Providence Journal.*

STRAWBERRY PRESERVE.

One pound sugar to each pound fruit; to each pound sugar allow a teacup of water. Put this into a kettle over a gentle fire, and stir till dissolved. When boiling hot, put in your berries. Let them cook gently till you find, by cutting open a berry, that it has the same color all through; then they are done. Take them out with a skimmer, and spread on flat dishes to cool; boil the syrup until quite thick. Put your fruit into jars, and pour the syrup when nearly cold over it. Some think seven pounds of sugar to ten of fruit enough.

TO CAN PEACHES, PEARS, AND APRICOTS.

As you peel, halve, and seed them, drop them into cold water to prevent discoloration. Prepare your syrup in the proportion of one pound of white sugar to a quart of water; place your syrup on the fire, let it boil five minutes, then put in your fruit. Let it remain in the hot syrup until it is thoroughly heated through, then fill your pans with the hot fruit; then pour on the syrup. Screw them up immediately, each one as you fill, as firmly as you can with the hands, and as they cool off apply the wrench. This we call a very simple process. We have followed the above receipt for years, and have never lost a jar. We use the glass jar with a japanned cover, and a rubber ring around its edge. Great care is necessary to can fruit with neatness and success. To be successful, a careful observance of the following rules is all that is required: 1. The fruit used should be fresh and perfectly sound, and free from spot or blemish 2. Be sure your fruit is heated through and through. 3. Have your jars filled with hot water to warm them; pour out the water, and dip the boiling fruit rapidly into the jar, until brimful. Then pour on the hot syrup. Screw up immediately, and the work is done.

WATERMELON PRESERVES.

Cut a watermelon in two, take out all the soft inside, leaving only the firm white rind. Scrape off the green outside, and cut into any fancy shape you choose, hearts, squares, crescents, or the like. Boil these bits in water enough to cover them, with fresh lemon-skins to color them yellow. When the pieces are tender, take them out in dishes to cool. Make a syrup of a pound of sugar and teacup of water to each pound of melon. When the sugar is dissolved and hot, put in the melon, and let them boil till clear. Put in slices of lemon to flavor. When the melon looks transparent, take out with a skimmer, and boil the syrup down till thick; then pour over the fruit previously put into jars.

SALADS.

SALAD DRESSING.

Two hard-boiled eggs; two tablespoonfuls olive oil; one teaspoonful salt; one do. white sugar; one teaspoonful mustard; one teaspoonful white pepper; four tablespoonfuls vinegar, or more as required; rub the yolks to a powder, and add the mixture; thin with vinegar, and put in a cream jug, and pour over as you wish at the table.

SALAD DRESSING.

One large bottle of oil; three raw yolks of eggs; one teaspoonful salt; half a teaspoonful dry mustard; a pinch of cayenne pepper; two tablespoonfuls sharp vinegar; take a small round deep dish or bowl; first add salt, mustard, and pepper; bruise down with a wooden spoon to take out all the lumps; add one teaspoonful cold water; mix well; add about two or three tablespoonsfuls oil by degrees, stirring all the time; then a few drops of vinegar, then the eggs, the oil by degrees; as it thickens add a few drops of vinegar; about half of the vinegar at last; more vinegar or water if too thick.

SALAD DRESSING OF RAW EGG.

Take the yolks of two eggs; mix with half teaspoon of mustard; stir in two tablespoons of vinegar, and then gradually mix in sweet olive oil according to taste. The more oil that is added, the stiffer the dressing. Put in the oil very slowly, and stir rapidly, always the same way. Add the salt last, as it will sometimes curdle the dressing if put in with the other ingredients.

LOBSTER SALAD.

Cut very small the meat of one good-sized lobster. Put it in a salad dish, reserving the coral for ornamenting the salad. Make a dressing as follows: Beat the yolks of two raw eggs with the yolks of two eggs boiled hard, and mashed fine as possible; add gradually a tablespoonful of made mustard; three of the best of salad oil; a little salt and pepper; vinegar to your taste; beat the mixture a long time; use more or less oil as you prefer; increase the quantity of dressing as you may find necessary, according to the size of the lobster. Some do not like as much mustard. Just before serving take one or two heads of lettuce, which have been on the ice several hours, and cut up very small the crisp inside leaves only; put them over the lobster meat in the salad dish, just pouring over the lobster some of the dressing; turn the remainder of the dressing over the salad, garnish with the coral; cut fine the whites of the two boiled eggs; cut in rings and two others boiled hard and sliced. The salad is then ready.

CHICKEN SALAD.

Two or three hard-boiled eggs; mash the yolks with one tablespoonful mixed mustard; one teaspoon salt; two tablespoonfuls oil or cream; a little black pepper; chop whites of eggs with chicken and celery. This for one chicken.

A GOOD SALAD.

A correspondent of *The Gardener's Chronicle* says: "Here is a salad that will delight those who eat cucumber with bread

and cheese: Take a tomato, not over-ripe, and cut it into slices, as you would a cucumber; take a small onion, and cut it up as fine as you can; sprinkle it over the tomato slices, add salt. pepper, and vinegar at discretion, and you will have a salad which, as a relish, puts the cucumber to shame.

OHIO HOT SLAW.

To one quart of finely sliced or chopped cabbage, add a pint of water, and cook till done through or thoroughly as you prefer. Drain off all the water, and pour over the cabbage the following mixture, well stirred: one half cup milk; one half cup vinegar; tablespoon scant full of sugar; butter size small egg; two eggs; pepper and salt to taste. Thoroughly stir all together, letting it boil but a moment or two. It is equally good eaten hot or cold.

TEMPERANCE DRINKS.

COFFEE.

The browned coffee of the shops should always be browned over, thus throwing off the grocery taint which it has acquired by exposure to the foul air, being a powerful absorbment or disinfectant. The heating, which should make it a shade darker (the coffee of commerce will bear it), will also develop strength. By all means brown over your coffee, and keep in a well-corked bottle or jar, or what is better, brown as you want to use, thus having it fresh and strong and better flavored.

WHOLESOME SUMMER DRINK.

Boil four ounces crushed sarsaparilla root in four quarts of water, two hours hard; strain it. Add to the liquor eight pounds of granulated sugar. Boil fifteen minutes; when cold add two ounces essence of sarsaparilla; add four ounces tartaric acid. Can drink as soon as made, or will keep. Take a glass of water, tablespoon of the syrup; add a teaspoon carbonate soda to foam.

RECIPE FOR MAKING COFFEE FROM "I GO A FISHING."

Get the best roasted brown coffee; break an egg in it; pour on three half pints cold water; set it on the fire. No matter whether tin pan or coffee pot, don't let it boil three seconds, the instant it foams up your coffee is ready. Strain through a cloth strainer. To a quarter cup of coffee add three quarters hot milk or cream.

EFFERVESCING LEMONADE.

Boil two pounds of white sugar with a pint of lemon juice, bottle and cork. Put a tablespoonful of the syrup into a tumbler about three parts full of cold water; add twenty grains of carbonate of soda, and drink quickly.

A PLEASANT SUMMER DRINK.

Take two ounces of tartaric acid to two pounds of white sugar, the juice of half a lemon, and three pints of water; boil together five minutes; when cold add the whites of three eggs, well beaten, with half a cup of flour and half an ounce of essence of wintergreen; bottle, and keep in a cool place. Take two tablespoonfuls of this syrup for a tumbler of water and one quarter of a teaspoonful of soda.

COMMUNION WINE.

One quart of grape jelly; two and one half quarts of boiling water. Stir well. Let it stand over night, then strain, ready for use.

A MOST IMPORTANT RECIPE.

Every family is supposed to have a sewing machine of some make, and they often have trouble in running them. This often arises from improper care and neglect with regard to cleaning and oiling them as required. When done stitching thoroughly wipe off your machine and always oil before commencing its use again. Use nothing but the best oil. Kerosene should be used occasionally to cleanse the joints and prevent the sperm oil from gumming. Buy your machines from the principal offices, where you are sure of getting a new machine, and not one that has been made over. The "Howe Machine" is the oldest and most reliable for perfect stitching. It has been greatly improved so as to run very lightly and will be found perfect in every part. It is undoubtedly the most reliable family sewing machine in the market.

NEW ENGLAND OFFICE,
344 Washington Street, Boston, above Old South,
THE HOWE MACHINE CO.

SANITARIUM.

THE VALUE OF LEMONS.

A correspondent of the London *Lancet* says: "Few people know the value of lemon juice. A piece of lemon bound upon a corn will cure it in a few days. It should be renewed night and morning. A free use of lemon juice and sugar will always relieve a cough. Most people feel poorly in the spring and take medicine for relief, but if they would eat a lemon before breakfast every day for a week, with or without sugar, as they like, they would find it better than any other medicine. Lemon juice, used according to this receipt, will cure consumption, even after the doctors had given it up as not to be benefited: Put a dozen lemons into cold water, and slowly bring to a boil; boil slowly until the lemons are soft, but not too soft, then squeeze until all the juice is extracted, and sugar to your taste and drink. In this way use one dozen lemons a day. If they cause pain or loosen the bowels too much, lessen the quantity, and use only five or six a day until you are better, and then begin with a dozen a day. After using five or six dozen, the patient will begin to gain flesh and enjoy food. Hold on to the lemons, and still use them very freely several weeks more. Another use of lemons is for a refreshing drink in summer, or in sickness at any time. Prepare as directed above, and add water and sugar. But in order to have this keep well, after boiling the lemons, squeeze and strain carefully; then to every half pint of juice add one pound of loaf or crushed sugar, boil and stir a few minutes more until the sugar is dissolved, skim and bottle. You will get more juice from the lemons by boiling them, and the preparation keeps better."

SORE EYES.

Dissolve sixteen grains of acetate of zinc in half a pint of soft water (rose water is best), and apply it to the eyes several times a day.

CURE FOR SCARLET FEVER.

An eminent physician of Chicago says he cures ninety-nine out of every one hundred cases of scarlet fever, by giving the patient warm lemonade with gum arabic dissolved in it. A cloth wrung out in hot water and laid upon the stomach should be removed as rapidly as it becomes cool.

CURE FOR SMALL-POX.

"I am willing to risk my reputation as a public man," wrote Edward Hyne to the Liverpool *Mercury*, "if the worst case of small-pox cannot be cured in three days, simply by the use of cream of tartar. One ounce of cream of tartar dissolved in a pint of water, drank at intervals when cold, is a certain, never-failing remedy. It has cured thousands, never leaves a mark, never causes blindness, and avoids tedious lingering."

TO CURE A FELON.

Soon as the pain commences, apply zinc of lobelia on a rag; keep the finger saturated till cured; or, if too far gone, use a Spanish-fly blister.

NEURALGIA.

One who has tried it recommends the following recipe for neuralgia: An ounce and a half of gum guaiacum dissolved in half a pint of alcohol. Take one teaspoonful three times a day before meals. Another remedy is two teaspoonfuls of magnesia and charcoal mixed together in a little water, and taken night and morning. Usually two doses will effect a cure.

CARBOLIC ACID.

That great disinfectant, carbolic acid, should be on hand in every household, and if bought by the gallon or quart, it is cheap; if bought in vials, it is dear. An objection hitherto has been its unpleasant odor, but this was on account of its strength. Solutions will kill the eggs of all kinds of vermin, will destroy ants in the hill, and annihilate the germs of diseases and plagues in stables and out-houses, but a general cleaning out is required in connection. All drains, sinks, and pipes conveying water should have a sprinkling.

TWO USEFUL SUGGESTIONS.

The following suggestion, given in *Scribner's Magazine*, is worthy the consideration of parents: —

Nervousness with a child is almost always a matter of the stomach. A crust of bread will usually put an end to the most obstinate perverseness. Children, for this reason, should never be allowed to go to bed, after a fit of crying, with an empty stomach. A bit of bread and jelly or a cup of custard will bring back smiles and happiness when all the moral law fails, and for the soundest of reasons.

Many very good people are troubled by sleepiness in church. The following remedy is recommended: Lift the foot seven inches from the floor, and hold it in suspense without support for the limb, and repeat the remedy if the attack returns.

CHLORIDE OF LEAD AS A DISINFECTANT.

The London *Lancet* directs attention to the value of chloride of lead as a deodorizer. The manner of its use is to dissolve half a drachm of the nitrate in a pint of boiling water, and pour this solution into a bucket of water in which two drachms of sodic chloride (common salt) have been dissolved. After chemical action has taken place, the clear, supernatant liquid is an odorless, saturated solution of chloride of lead. If this solution be thrown into a sink or vault from time to time, the disagreeable odors will soon be destroyed.

LIME-WATER FOR WASP STINGS.

Dr. Danverne writes to a French journal that some time ago he was stung on the head and face by a number of wasps. The pain was great, and he had no ammonia on hand, nor was there a druggist near by. Recollecting the fact that lime-water was good for burns, it occurred to him to try it for the relief of the burning sensation produced by the stings. It answered the purpose perfectly, and he has since advised its use in some twenty cases of wasp stings, and it has always caused an instant cessation of the pain. The remedy is a simple one, and worth making a note of.

CHLORAL IN WHOOPING COUGH.

Dr. Mulligan, in the *Practitioner*, says of the treatment of whooping cough : Early in the present year I saw five cases of this disease in one house, the ages of the patients varying from eighteen months to ten years. All were uncomplicated ; the characteristic cough was well marked, attended with a considerable discharge of thick, glairy mucus. In the oldest the spasms were violent, and in three cases the paroxysms terminated in vomiting. Belladonna and bromide of potassium were administered without benefit. Gave chloral hydrate in one to five grains, three times daily, with marked benefit. Seven other cases have been treated successfully since in the same way. The decided effect from this drug on reflux irritability is likely to result in much good from its use in this disease.

CURE FOR BURNS.

Comte de la Tour du Pu says that a pretty strong solution of ammonia in water is an excellent remedy for burns in cases where the skin is not destroyed. Having by accident taken hold of a crucible which was nearly red hot, he plunged his hand into some ammoniaca water, and kept it some hours afterwards covered with a piece of linen soaked in the same ; the pain was allayed almost immediately, and no blisters of suppuration occurred.

MURIATIC ACID.

A horse trod upon a nail which entered his foot. Lameness followed, the nail was extracted, but lockjaw supervened, resulting in death. An unfailing remedy in such cases is muriatic acid. If, when a nail is withdrawn from a horse's foot, the foot should be held up and some muriatic acid be poured into the wound, neither lameness nor lockjaw need be feared. — *Rod and Gun.*

CURE FOR SEA-SICKNESS.

The London correspondent of the *Liverpool Daily Post* states that the homœopathists have discovered a certain remedy for sea-sickness. It is apomorphia, and a very small dose of it, taken once an hour in water, will remove the qualms. They are so certain of its success that they are going to procure a gratuitous circulation of it among vessels that carry passengers. It is also useful for beasts, whose sufferings are often extreme.

CLEANLINESS.

Cleanliness is a virtue not appreciated. Bathe often the whole body. It conduces to health, comfort, and happiness, and whoever neglects it is not only careless, but in a sense he is wicked, neglecting his bodily health and trifling with life.

LOSING THE VOICE.

When the voice is lost, as is sometimes the case, from the effects of cold, a simple, pleasant remedy is furnished by beating up the white of an egg, adding to it the juice of one lemon, and sweetening with white sugar to the taste. Take a teaspoonful from time to time.

CURING A COLD.

Ignorant people often think to break up a cold by the free use of spirits. It is a dangerous experiment, for if there is any degree of inflammation, which is most generally the case, strong liquor, in place of removing, will be sure to increase the trouble, and is very liable to induce inflammatory fever.

CURE FOR TOOTHACHE.

Dr. Dyce Duckworth, an English physician, contributes a short memorandum on this subject. He was called on lately to treat a case of very severe toothache, and tried various ordinary remedies, including chloroform and carbonic acid, without any benefit to the patient. He then remembered having read that the pain might be relieved by holding in the mouth a solution of bicarbonate of soba. He gave the patient half a drachm in

an ounce of water, and to his astonishment, the pain ceased immediately, and complete relief was secured. He thinks that, as the remedy is so simple and the disease so distressing and often intractable, this treatment may be worthy of notice and imitation.

SURE AND SIMPLE CURE FOR CROUP.

Rub a lump of alum in the white of an egg till the albumen coagulates. Give part of teaspoonful every ten or fifteen minutes, according to age of child, and violence of attack, till patient is relieved. An excessive dose will only produce vomiting, which will do the child no harm.

EXCELLENT AND AGREEABLE COUGH SYRUP.

One half pound sugar; one half pound figs; three lemons; one gill water. Grate the lemon peel (the yellow part); throw away tough skin inside; chop the rest and the figs together; add sugar. Mix all thoroughly and scald slowly half an hour. Bottle, and it is ready for use.

THE BRAIN.

In the human being the average proportion of the brain to the spinal cord is twenty-three to one. The fœtal progress of the human brain is wonderful It first becomes a brain resembling that of a fish; then it resembles that of a reptile; then that of a bird; then it grows into the form of that of a mammiferous quadruped, and finally it assumes the form in which we have it. The progress of the human brain, as thus developed, comprises an epitome of geological history, as if man were a compendium and kindred of everything that lives. The average proportion of the brain to the spinal cord in the fish is only two to one; in the reptile, two and one half to one; in the bird, three to one; and in the mammalia, four to one.

CURE FOR CONSUMPTION.

A correspondent writes as follows about the power of a well-known plant: I have discovered a remedy for pulmonary consumption. It has cured a number of cases after they had commenced bleeding at the lungs, and the hectic flush was already on the cheek. It is the common mullein, steeped strong, sweetened with coffee sugar and drank freely. The herbs should be gathered before the end of July, if convenient. They should be dried in the shade, and kept in clean paper bags The remedy must be continued from four to six months. It is good for blood-vessels, also. It strengthens the system, and builds up strength. It makes good blood, and takes inflammation from the lungs. It is the wish of the writer that every periodical in

the United States and Canada should publish this recipe for the benefit of the human family. — *Chicago Ledger.*

CURE FOR A FELON.

As soon as discovered, take some spirits of turpentine in a cup, dip the finger in it, and then hold the hand near a hot fire till dry; then dip it in again, and repeat for fifteen minutes, or till the pain ceases. The next day with a sharp knife pare off the thick skin, and you will find something like a honeycomb filled with clear water; open the cells and the felon is gone. If the felon is too far gone for turpentine, oil of origanum, treated in the same way, will cure. If too far advanced for either to cure, the felon will be benefited, as it will be less painful. Never draw it.

KEEPING THE HANDS SMOOTH.

A writer in the "American Grocer" says that glycerine is not used in the right way. To preserve the smoothness and softness of the hands, you should keep a small bottle of glycerine near the place where you habitually wash them, and whenever you have finished washing them, and before wiping, put one or two drops of the glycerine on the palm, and rub the hands thoroughly with a towel. Household work and bad weather will not prevent your skin from being smooth and soft, if this plan of using glycerine is followed.

HOW TO MAKE A CHEAP AND POWERFUL DISINFECTANT.

Dissolve half a drachm of nitrate of lead in a pint of boiling water; now dissolve two drachms of common salt in a bucket of water; when both are dissolved, pour the two mixtures together, and when the sediment has settled you have a pailful of clear fluid, which is a saturated solution of the chloride of lead. A cloth saturated with the liquid and hung up in a room will at once sweeten a fetid atmosphere. Poured down a sink, water-closet, or drain, or on any decaying mass, it will produce the same result. The nitrate of lead is very cheap, and a pound of it would make several barrels of the disinfectant. The salt which furnishes the chlorine would not cost more than the water.

A CHEAP FUMIGATOR.

The following will be found to be a cheap and pleasant fumigator for sick-rooms, diffusing a healthful, agreeable, and highly penetrating disinfectant odor in close apartments, or wherever the air is deteriorated. Pour common vinegar on powdered chalk until effervescence ceases, leave the whole to settle, and

pour off the liquid. Dry the sediment and place it in a shallow earthen or glass dish, and pour upon it sulphuric acid until white fumes commence arising. This vapor quickly spreads, is a very agreeable pungent, and acts as a powerful purifier of vitiated air.

DISINFECTANT.

A small dish of charcoal placed in your meat larder will keep the article sweet and wholesome almost as well as ice. Charcoal is a great disinfectant. Occasionally used for cleansing the teeth, it will sweeten the breath when nothing else will do so.

A CURE FOR SOFT CORNS.

Scrape a piece of common chalk, and put a pinch to the soft corn, and bind a piece of linen rag upon it. Repeat the application during a few days, and you will find the corn come off like a shell, and perfectly cured. The cure is simple and efficacious.

CURE FOR CORNS.

One teaspoonful of tar ; one of coarse brown sugar ; and one of saltpetre. The whole to be warmed together. Spread it on kid leather the size of the corns, and in two days they will be drawn out.

FOR WARTS.

Dissolve as much common washing soda as the water will take up ; wash the warts with this for a minute or two, and let them dry without wiping. Another way is to get a little bullock's gall, and keep it in a bottle; rub a little on the warts two or three times a day, and in a short time they will disappear.

FOR A SCALD OR BURN.

Apply immediately pulverized charcoal and oil. Lamp oil will do, but linseed is better. The effect is miraculous.

TWO RECIPES FOR THE REMOVAL OF FRECKLES.

1. Take one drachm of muriatic acid, half a pint of rain water, half a teaspoonful of spirits of lavender. Mix and apply two or three times a day to the freckles with a bit of linen or camel hair pencil. 2. The favorite cosmetic for removing freckles in Paris is one ounce of alum, one ounce of lemon juice, mixed with one pint of rose-water. 3. For whitening and softening the hands, nothing is better than fine oat meal, either made into a thin gruel, or a little thrown into the water when washing.

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SOUR STOMACH.

A sufferer from want of appetite and sour stomach can be greatly benefited by leaving all medicines alone, and for a time existing entirely on milk and lime-water; a tablespoonful of lime-water to a tumbler of milk. If this disagrees in any way, increase the quantity of lime-water.

HOW TO GET FAT.

Abstain from the use of tea, coffee, and tobacco, and acids of all kinds; take a sponge bath daily, and dry with a coarse towel, using plenty of friction to promote the general circulation of the blood; then consume with your meals a large bowl of oatmeal porridge with fresh milk.

HOW TO GET THIN.

Take regularly three times a day in a little water fifteen drops of hydrate of potassium, always after meals, and a little moderation in eating will help.

RELIEF FOR ASTHMA.

One to two tablespoonfuls of syrup of rhubarb.

NEURALGIA REMEDY.

Extract of gelsemin (yellow jessamine), five to ten drops, in about a tablespoonful of water; three doses taken at intervals of an hour apart, not sooner, have relieved very severe attacks.

ESSENCE OF BITTER ALMONDS.

One drop of the essence of bitter almonds will communicate an agreeable taste and smell to an ounce of the castor oil of commerce, and will not at all affect its medicinal action. Persons taking this medicine should order it to be thus flavored.

CURE FOR MENINGITIS.

A Michigan correspondent pronounces what is known as the cerebro-spinal meningitis, now prevailing so extensively and fatally in many parts of the country, as the same epidemic which raged in Michigan about twenty-five years ago to such an extent that it actually broke up the legislature, and carried to the grave every one whom it attacked, until the "old-fashioned hemlock sweats were adopted," after which every case was saved. He says: Our people sent about twenty-five miles distant and procured hemlock boughs, and they sent for it from all parts of the State. There was a company called the Hook and Ladder

Company, and for weeks did nothing else night or day but go from house to house giving hemlock sweats, and it never failed to save every case. Thorough sweats might do, but there is no mistake about hemlock sweats being a specific.

CHAFING.

To prevent chafing use a lotion of alum in water, applied with a rag before retiring. A piece of alum as large as a hazelnut, dissolved in a half pint of water is sufficient. It will quickly heal excoriated skin and harden the unabraded cuticle. The use of this for years with the most beneficial results is sufficient authority for a trial. It is good also for tender feet and soft corns.

FROZEN FLESH.

Frozen members of the body are to be restored by the revival of circulation and vital heat from within. The application of external heat is worse than useless The blood maintains its own temperature with great equality, no matter what the surrounding temperature may be, the range being between 96 to 100 degrees. Human beings may therefore be subjected, without danger to life, to very great extremes. In Arctic regions a severity of 102 degrees below zero has been endured, and on the other side of the thermometer men have entered a heat of 280 degrees, and even in one recorded case of 400 degrees and upwards, that is, above the boiling point. The effects of cold are to contract the tissues exposed and drive the blood out of the veins and arteries back up on the internal organs. When a part is frozen the blood is gone from it, and if restoration can be made, it is only possible by having the circulation return, bringing heat from within the tissues through the flowing blood. External heat can only warm, in any case, by preventing a loss of internal heat through the radiation, and possibly stimulating a little flow of blood. But the best stimulus is friction, or action in the parts. The milkman's device of slapping his hands is better than all the fires, and will soon relieve cold fingers. Frozen members, then, are to be treated with snow, with friction, and warm coverings, while the circulation is stimulated by warm drinks. Heat applied, or coming to the fire, will be very likely to insure the death of the affected part.

RAPID CURE FOR CATARRH.

As the season of influenza and catarrh is upon us, and as horse-car conductors are not any more careful than usual about keeping the door of the car open while they collect fares on the front platform, a remedy for catarrhal colds will be welcomed by those subject to them. The following, given in the last "Annual Record of Science and Industry," looks well in theory and may

be found effectual in practice, as it is claimed for it that it will cure a cold in about ten hours. Take 10 drops of carbolic acid, 7.5 drops of iodine, and 7.5 drops of chloroform. Heat a few drops of the mixture over a spirit lamp, in a test tube, applying the mouth of the tube to the nostrils as soon as the liquid vaporizes. Repeat the operation at an interval of two minutes, when a number of vigorous sneezes will result, and the troublesome symptoms will soon disappear.

THE DANGER SIGNAL.

It is as perilous to neglect the hard, dry cough, which is the danger signal of consumption, as it would be for the engineer of a train to dash heedlessly on when he hears the whistle of an opposing locomotive coming along the same track.

BEEF TEA.

Beefsteak or any lean part of the meat will make good beef tea. For one pint take one pound of lean beef, remove any fat or gristle, cut the meat in pieces, and put it in a stone jar with one pint of cold water. Tie down the jar, and put it in the oven for two or three hours. Then pour off the beef tea, and with blotting paper take off all the fat. For quick beef tea, cut up and remove the fat from one pound of beef, put it in a stew-pan over the fire for five minutes, keeping the lid on ; then add one pint of hot water, and simmer twenty minutes.

ART OF SWIMMING.

Men are drowned by raising their arms above water, the unbuoyed weight of which depresses the head. When a man falls into deep water, he will rise to the surface, and will continue there, if he does not elevate his hands. If he moves his hands under water in any way he pleases, his head will rise so high as to allow him free liberty to breathe, and if he will use his legs as in the act of walking (or rather of walking up stairs), his shoulders will rise above the water, so that he may use less exertion with his hands, or apply them to other purposes. These plain directions are recommended to the recollection of those who have not learned to swim in their youth, as they may be found highly advantageous in preserving life.

DISEASES OF OUR OWN CAUSING.

On an average one half the number of out-patients treated by a hospital surgeon suffer from diseases due primarily to a want of knowledge of the laws of health and cleanliness. The ignorance of hygienic laws, which affects so disastrously the health of the rich as well as the poor, exists chiefly in regard to dress, ablution, and ventilation. This statement may at first appear

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startling but an enumeration of the diseases that can be constantly traced to the above causes will show upon how sound a basis the statement rests. The following are examples: Varicose ulcers, from dress; skin diseases, from want of cleanliness; chest diseases and fevers, from defective ventilation. The vast number of ulcerated legs treated in the out-patient departments of hospitals, in work-house infirmaries, and in private practice arise from varicose veins. Now a varicose ulcer is caused by a distended condition of the veins of the leg, which have to sustain the pressure of the blood caused by gravitation. The most frequent and flagrant cause of obstruction is the elastic garter. Children should never wear them at all, as the stockings can be perfectly well kept up by attachment of elastic straps to the waist-band. If garters are worn, it is important to know how to apply them with the least risk of harm; at the bend of the knee the superficial veins of the legs unite, and go deeply into the under part of the thigh, beneath the ham-string tendons. Thus a ligature below the knee obstructs all the superficial veins; but if the construction is above, the ham-string tendons keep the pressure off the veins which return the blood from the legs. Unfortunately, most people, in ignorance of the above facts, apply the garter below the knee.

HOW TO CURE A COLD.

The moment a man is satisfied he has taken cold let him do three things: First, eat nothing; second, go to bed, cover up warm in a warm room; third, drink as much cold water as he can, or as he wants, or as much hot herb-tea as he can; and in three cases out of four he will be almost well in thirty-six hours. A half teaspoonful to a teaspoonful of salt stirred into a half tumbler of water, and drank half an hour before breakfast, is an excellent remedy for sore throats, diphtheria, or dyspepsia. It will generally prevent serious attacks of these troublesome complaints. All troubles proceeding from colds are soonest cured by careful attention to the condition of the bowels. The effete matters retained in the system from impairment of the eliminating processes, through cold or other causes, must be got rid of or disease inevitably follows.

HOT WATER FOR INJURIES AND BRUISES.

The New York *Medical Journal* reports this case: "The patient was engaged in a machine shop, and while his hand was upon the anvil of a trip hammer, the hammer — weighing seven hundred pounds — fell. It so happened that a file was on the anvil, and in this way the force of the hammer was arrested about half an inch before it reached its bed. When the hand was examined it was found that the whole palm was a mass of pulp. The metacarpel bones were comminuted exten-

sively, and there was apparently but small chance of saving the hand. It was, however, placed in hot water, and kept there for two or three weeks, and then taken out and dressed.

"In three months the patient was sufficiently well to leave the hospital, and now — nine months after the accident — he is able to move the fingers, and has quite a useful hand." Bruises and injuries do much better when treated with hot than with cold water. The temperature should be about 103° F. Another case is reported of compound fracture and dislocation of the ankle joint, in which the proximal end of the first metatarsal bone protruded from the foot. The dislocation was reduced and the foot placed in hot water. At the end of a week it was taken out and dressed in the ordinary manner. The foot is now doing well, and promises a good result.

EARACHE.

There is scarcely any ache to which children are subject so bad to bear and difficult to cure as the earache. But there is a remedy, never known to fail. Take a bit of cotton batting, put upon it a pinch of black pepper, gather it up and tie it, dip in sweet oil, and insert into the ear. Put a flannel bandage over the head to keep it warm. It will give immediate relief.

CURE FOR DIPHTHERIA.

A correspondent of the Boston *Journal* writes that he has used the following remedy for diphtheria in a great many hard cases, and in not one has it failed to effect a cure. It is as follows: Procure some pitch tar, — not gas tar, — put a little on a hot iron, invert a tunnel over the smoke, and let the patient inhale as much as he can without strangling, for a few minutes, five or six times a day. During the intervals let the patient have small pieces of ice to keep as near the root of the tongue as possible.

CHOLERA INFANTUM.

It may not be generally known that this disease, so fatal to many of the children in crowded localities during the summer months, can be treated successfully by injection of pure warm water, which serves to cleanse the lower intestines, where the derangement appears to begin. Authentic evidence in relation to more than thirty cases treated in Concord, N. H, by one physician, without the loss of a single patient, is at hand, and shows that a very simple and safe remedy can be used to great advantage, especially if resorted to in season.

REMEDY FOR SCARLET FEVER.

Dr. Beebe's remedy for scarlet fever and diphtheria, which is rather in the nature of a preventive, — sulpho-carbolate of

soda, — attracts much notice, and excellent reports are given of its efficacy. The dose for an adult is four grains, pulverized with an equal amount of sugar; and half that quantity for children under ten years of age. To prevent atmospheric contagion the dose should be taken morning and evening. When either disease is in a building with non-infected persons, the latter should get four doses a day. In the treatment of either disease the dose may be repeated every two hours, in addition to other indicated remedies.

HOW TO CURE SMALL-POX.

"I am willing to risk my reputation as a public man," wrote Edward Hine to the Liverpool *Mercury*, "if the worst case of small-pox cannot be cured in three days, simply by the use of cream of tartar. One ounce of cream of tartar dissolved in a pint of water, drank at intervals, when cold, is a certain, never-failing remedy. It has cured thousands, never leaves a mark, never causes blindness, and avoids tedious lingering."

THE PULSE.

The pulse of a healthy grown person beats seventy times in a minute; there may be good health down to 60; but if the pulse always exceeds 70 there is disease; the machine is working too fast; it is wearing itself out; there is fever or inflammation somewhere, and the body is feeding on itself, as in consumption, where the pulse is always quick, that is, over 70, gradually increasing with decreased chances of cure, until it reaches 110 or 120, when death comes before many days. When the pulse is all the time over 70 for months, and there is even a slight cough, the lungs are affected.

Every intelligent person owes it to himself to learn from his family physician how to ascertain the pulse in health; then, by comparing it with what it is when ailing, he may have some idea of the urgency of his own case, and it will be an important guide to the physician. Parents ought to know the healthy pulse of each child; as, now and then, a person is born with a peculiarly slow or fast pulse, and the very case in hand may be that peculiarity. An infant's pulse is 130; a child of seven years about 80; from twenty to sixty years it is 70 beats a minute, declining to 60 at fourscore.

There are pulses all over the body, where there is only skin and bone, as at the temples, it is more easily felt; the wrist is the most convenient point. The feebleness or strength of the beats is not material, being modified by the finger's pressure. Comparative rapidity is the great point; near death is 140 and over. A healthy pulse imparts to the finger a feeling as of a woollen string; in fever it feels harder, like a silk thread;

if there is inflammation, which is always dangerous, it beats fast, spiteful, and hard, as if a fine wire was throbbing against the finger. When the pulse beats irregularly, as if it lost a beat, then hurried to make it up, there is something the matter with the heart. But however unnatural you may think the pulse is, do not worry about it, take nothing, do nothing except by the advice of an intelligent physician.

SWALLOWING A CENT.

A physician, while on a railroad train, was consulted by one of the employees on the train in relation to his little boy, who had that morning swallowed a cent. "What have you done for him?" asked the doctor. "We gave him a dose of castor oil," was the reply. "Good practice so far. As soon as you reach home, give him the whites of three raw eggs daily; let his diet be bread and milk, and nothing sour." The directions were followed faithfully, the whites of the eggs repeated every day and the dose of oil at night, and on the fourth day the cent was discharged. It was one of the new copper coins, and considerably corroded by the action of the gastric juices. Since fatal results often follow the swallowing of a copper coin, the judicious treatment advised in this instance should be remembered by all who have the care of children. The essential points to be borne in mind are simply these: Albumen or the whites of eggs, a bland diet, free from acids, and castor oil.

PHYSICIANS' SIGNS.

We are often asked what the physician's signs mean in recipes.

℔ denotes a pound.
℥, an ounce.
ʒ, a drahcm.
℈, a scruple.
gr. a grain.
℞, recipe.
ana. of each alike.
Coch, a spoonful.
P. Æ., equal quantities.
ss., half of anything.
iss., one and a half of anything.
q. s., sufficient quantity.
q. pl., much as you please.
O., a pint.
M., 60th part fluid drachm.
j, one of anything.
ij., two of anything.
iij., three of anything.

iv., four of anything.
x., ten of anything
xij., twelve of anything.
f. prefixed to *dr.* or *oz.*, denotes fluid drachm or ounce.
gtt., a drop.
℥. iv. v., a cupful.
℥ iss. to ℥ ij., a wineglassful.
f. ℥ ss , a tablespoonful.
f. ℥ iiij., a dessertspoonful.
f. ℥ j., a teaspoonful.
Pugillas, as much as can be held between the thumb and finger.

LIQUID MEASURE.

A pint contains 16 ounces.
A teacup contains a gill.
A wineglass contains 2 ounces.
A tablespoonful contains half an ounce.
A teaspoonful contains 60 drops.
4 teaspoonfuls are equal to tablespoon.

DRY MEASURE.

A tablespoon contains 4 drachms or ½ an ounce.
A teaspoon contains one drachm.
A teaspoon contains 60 grains.

MEDICAL DICTIONARY OF TERMS.

ACRID, caustic, biting.
ALTERATIVE, establishing healthy functions.
ANODYNE, easing pain, quieting.
ANTI-BILIOUS, correcting the bile.
ANTI-LITHIC, preventing the formation of gravel or stone.
ANTI-SCORBUTIC, good against scurvy.
ANTISEPTIC, preventing mortification.
ANTI-SPASMODIC, relieving spasms.
APERIENT, opening, mildly laxative.
AROMATIC, spicy, fragrant.
ASTRINGENT, binding, contracting the fibres.
BALSAMIC, mild, healing.
CARMINATIVE, expelling wind.
CATHARTIC, purgative, cleansing the bowels.
DEMULCENT, mollifying, lubricating.
DEOBSTRUENT, resolving viscidity, correcting the secretions.
DIAPHORETIC, producing insensible perspiration.
DISCUTIENT, dissolving, discussing.
DIURETIC, increasing the discharge of urine.
EMETIC, causing vomiting.

EMOLLIENT, softening.
EPISPASTIC, blistering.
ERRHINE, producing discharge at the nostrils.
EXPECTORANT, producing expectoration.
HERPETIC, curing diseases of the skin.
NARCOTIC, producing stupor, causing sleep.
NERVINE, strengthening the nerves.
PECTORAL, relieving diseases of the chest and lungs.
REFRIGERANT, cooling.
RUBEFACIENT, producing heat and redness of the skin.
STIMULANT, exciting action.
STOMACHIC, producing action of the stomach.
STYPTIC, preventing bleeding.
SUDORIFIC, causing sweat.
TONIC, strengthening.
VERMIFUGE, expelling or destroying worms.

THE TONGUE.

A white fur on the tongue attends simple fever and inflammation. Yellowness of the tongue attends a derangement of the liver, and is common to bilious and typhus fevers. A tongue vividly red on the tip and edges, or down the centre, or over the whole surface, attends inflammation of the mucous membrane of the stomach or bowels. A white, velvety tongue attends mental disease. A tongue red at the lips, becoming brown, dry, and glazed, attends typhus state.

LEECHES.

To make leeches take hold on the spot required, take a piece of white paper, cut small holes in it where you wish them to bite, lay this over the place, put the leeches on the paper. Not liking the paper, they will take hold of the skin where it appears through the holes.

A COLD IN THE HEAD.

A Dr. Palion of St Foy, France, has discovered a new method of curing the special malady of New England, — cold in the head. Herewith is the description :—

It consists in inhaling through the nose the emanations of ammonia contained in a smelling-bottle. If the sense of smell is completely obliterated, the bottle should be kept under the nose until the pungency of the volatile alkali is felt. The bottle is then removed, but only to be reapplied after a minute ; the second application, however, should not be long, that the patient may bear it. This easy operation being repeated seven or eight times in the course of five minutes, but always very rapidly, except the first time, the nostrils become free, the sense

of smell is restored, and the secretion of the irritating mucous is stopped. This remedy is said to be peculiarly advantageous to singers.

SURE CURE FOR HYDROPHOBIA.

Mrs. Jane G. Swisshelm writes to the Pittsburg *Commercial:*

A lady met me this morning, saying, "Did you see that receipt for curing hydrophobia in yesterday's paper?" I had not seen it. "Well," she continued, "it is just the cure I wanted you to write about two or three years ago, the old Chester Valley cure. It never was known to fail, and was used in hundreds of cases in the eastern part of the State. I remember hearing of it as long as I can remember anything. I have told people, and told and talked, and no one would mind me. I tried to get you to write a letter about it, and now you must write, for people will not believe. They will read and forget all about it."

I remember perfectly her anxiety that I should write to the papers and proclaim that elecampane and fresh milk are the specific for hydrophobia, and my purpose to repeat the account she gave me of it, but I do not remember why I did not do so. That I may atone for my negligence I now repeat what she so long ago told me and what she now urges me to make as public as possible.

In her old home in Chester County, Pa., lived a German named Joseph Emery, who used to be sent for, far and wide, when any one had been bitten by a rabid animal. He went to his patient, carrying something understood to be a root, which he himself dug in the woods. He milked a pint of fresh milk from the cow, put the root into it, boiled it, and gave it to the patient, fasting; made him fast after taking it; gave a second and third dose on alternate days, and never failed in effecting a cure In some way, which she has forgotten, his secret transpired, and the root was known to be elecampane.

The story current in the country was that an old German made the discovery in the days of Penn, and applied to Pennsylvania Legislature for a grant of $300 for making his secret public. His offer was treated with contempt, and he resolved that his knowledge should die with him; but a drunken son knew it, wrote out the receipt, making a number of copies, and tried to sell them at a dollar apiece. One of them was offered to my informant's grandfather, who laughed at this vender of important medicinal knowledge. He only succeeded in selling two, one of these to the man who made such effective use of it. So well did he establish the local reputation of his specific, that in his neighborhood folks were not afraid of mad dogs. His reputation was parallel to that of Dr. Marchant of Greensburg, to whom every one in this part of the conntry used to go or send when bitten by a mad dog.

The intelligence and integrity of my informant are beyond question, and I regret that her love of privacy should prevent her giving the weight of her name to her conviction that you have published an unfailing specific for hydrophobia. The people of Chester Valley are not of a class likely to be misled by superstition, and she is confident it was a general or universal belief that Jacob Emery never failed to cure or prevent hydrophobia. In one case the spasms had begun before the first dose was given and the patient recovered. She is anxious you should publish the recipe again and again, keep it standing, and call attention to it until every one cuts out and preserves a copy, and is impressed with the importance of using the remedy at once, in case of danger. The medical properties of elecampane are very powerful Milk itself is a specific for many poisons ; and while the medical faculty know no cure for this terrible disease, we should open every avenue of light into the dark subject. If the disease is one of the imagination, we want a specific to give confidence and cure by the imagination ; but this looks like a real cure of a veritable disease.

HYDROPHOBIA.

A German forest-keeper, eighty-two years old, not wishing to carry to the grave with him an important secret, had published in the Leipsic *Journal* a recipe he had used for fifty years, and which he says has saved several men and a great number of animals from a horrible death by hydrophobia. The bite must be bathed as soon as possible with warm vinegar and water, and when this has dried, a few drops of muriatic acid poured upon the wound will destroy the poison of the saliva, and relieve the patient from all present or future danger.

AN ANTIDOTE FOR POISONS.

We do not know where the following originated, or how much truth there is in it, but as the antidote is entirely harmless, and may prove useful in some cases, we give it a place.

A plain farmer says, "It is now over twenty years since I learned that sweet oil would cure the bite of a rattlesnake, not knowing that it would cure any other kind of poison. Practice, observation, and experience have taught me that it will cure poison of any kind, both on man and beast. I think no farmer should be without a bottle of it in his house. The patient must take a spoonful of it internally and bathe the wound for a cure. To cure a horse requires eight times as much as it does a man. Here let me say of one of the most extreme cases of snake-bite in this neighborhood. Eleven years ago this summer, where the case had been thirty days standing, and the patient had been given up by the physician, I heard of it, carried the oil,

gave him one spoonful, which effected a cure. It is an antidote for arsenic and strychnine. It will cure bloat in cattle caused by eating too freely of fresh clover; it will cure sting of bees, spiders, or other insects; and will also cure persons who have been poisoned by a low-running vine growing in the meadows, called ivy."

FELON ON THE FINGER.

The following is given as a sure cure for felon on the finger: Take common rock salt, such as is used for salting down pork and beef, dry it in the oven, then pound it fine and mix it with the spirits of turpentine in equal parts. Put it on a rag and wrap it round the thumb, and as it gets dry put on some more, and in twenty-four hours we are assured the felon will be dead.

BORAX AND NITRE IN COLDS.

Dr. W. Corson states, in the *Medical Record*, that by the use of these two remedies he has had the pleasure, within the last few years, of restoring to a number of clergymen and lecturers the lost gift of speech, within twenty-four hours. The paper contains a statement of several cases. He sums up the results of his experience in the following conclusions: That in sudden hoarseness or loss of voice in public speakers or singers from "colds," relief for an hour or so, as by magic, may be often obtained by slowly dissolving and partially swallowing a lump of borax the size of a garden pea, or about three or four grains, held in the mouth for ten minutes before speaking or singing. This produces a free secretion of saliva, or "watering" of the mouth and throat. It probably restores the voice or tone to the dried vocal cords, just as "wetting" brings back the missing notes to a flute when it is too dry. Such "colds" may be frequently "broken up" at the very commencement, and this restorative action of the borax to the voice may be materially aided by promptly taking, the evening previous to a public effort, dissolved in a glass of sweetened water, a piece of nitrate of potassa, or "saltpetre," a little larger than a garden pea, or about five grains, on going to bed, and covering with an extra blanket. The patient should keep warm next day. This both moistens the dry throat and further relieves the symptoms of "cold" and slight blood-poisoning from suppressed perspiration, by reopening the millions of pores of the skin more or less closed by cold.

TO STOP BLEEDING.

It is said that bleeding from a wound of man or beast may be stopped by a mixture of wheat flour and common salt, in equal parts, bound on with a cloth. If the bleeding be profuse, use a

large quantity, say from one to three pints. It may be left on for hours, or even days if necessary. The person who gave us this receipt says in this manner he saved the life of a horse which was bleeding from a wounded artery ; the bleeding ceased in five minutes after the application.

A REMEDY FOR WOUNDS.

A correspondent of the *Country Gentleman* gives the following remedy for painful wounds : "Take a pan or shovel, with burning coals, and sprinkle upon them common brown sugar, and hold the wounded part in the smoke. In a few minutes the pain will be allayed, and recovery proceed rapidly. In my own case a rusty nail had made a bad wound in the bottom of my foot. The pain and nervous irritation were severe. This was all removed by holding it in the smoke for fifteen minutes, and I was able to resume my reading in comfort. We have often recommended it to others, with like results. Last week one of my men had a finger-nail torn out by a pair of ice-tongs. It became very painful, as was to have been expected. Held in sugar smoke for twenty minutes, the pain ceased, and it promises speedy recovery."

CURE FOR CANCER.

The following cure for cancer is vouched for by a Southern gentleman, and is well worth a trial by those afflicted with this terrible disease : Take a quantity of red-stemmed sheep sorrel, say a peck, place it in a bag and bruise it thoroughly ; then compress the bag tightly to force out the juice of the sorrel, using no water at all. Place the juice thus obtained in a plate and dry it in the sun ; this will form a paste which is to be spread thin on a piece of muslin Place this plaster on the cancer every two or three hours until the cancer comes out, which will be in three or four days. The plaster will prove very painful, but the sufferer must bear it. This recipe will cure old sores and take out corns.

MISCELLANEOUS.

ONE WAY TO USE BORAX.

Pulverized borax, if properly applied, will clear any house of Croton bugs. Four years ago we were overrun with them. I bought four pounds of borax, and made a line with it around every room, on the carpet, close up to the woodwork, also on

the backs of the mantels, and around every shelf of every closet. I threw handsful of it around all the wash-basins and water-pipes; I used it freely around the boiler and sink and wash-tubs, in the kitchen; I sifted it over the tops of doors, and between mattresses, and in bureau-drawers. I instructed the servants to disturb it as little as possible. When the next week's sweeping and scrubbing was done, I applied it again. A third time I repeated the dose, and at the end of the month not a Croton bug was to be found in the house. We also had large black roaches, which, in warm weather, came up from the cellar and went all over the house. It also destroyed them. Every spring and fall I used a pound of borax, generally around the kitchen. For years we have enjoyed a blessed immunity from these disgusting pests.

REMEDY FOR INSECT BITES.

When a mosquito, flea, gnat, or other noxious insect punctures the human skin, it deposits or injects an atom of an acidulous fluid of a poisonous nature. The results are irritation, a sensation of itching or pain. The best remedies for the stings of insects are those which will instantly neutralize this acidulous poison deposit in the skin. These are either ammonia or borax. The alkaline reaction of borax is scarcely yet sufficiently appreciated. However, a time will come when its good qualities will be known, and more universally valued than ammonia. The solution of borax for insect bites is made thus: Dissolve one ounce of borax in one pint of hot water; distilled rose-water, elder or orange flower water is more pleasant than plain water, but not essential. The bites are to be bathed with the solution frequently, as long as there is any irritation. For bee or wasp stings the borax solution may be made of twice the above strength. In every house this solution should be kept as a household remedy.

TO KEEP EGGS.

Make a solution of borax-water, — a heaping tablespoonful of pulverized borax to a pint of boiling water; let it stand until the solution becomes warm, but not allow it to get so cold that the borax will crystallize; dip the eggs quickly in; then keep in a cool place; the borax will crystallize around the egg, therefore keep out the air and preserve the egg.

TO MAKE A STORM GLASS.

To prepare this instrument take two drachms of camphor, half a drachm of pure nitrate of potash (nitre or saltpetre), and half a drachm of muriate of ammonia (sal ammonia), and triturate them together until they are thoroughly pulverized. The

operation may be assisted by adding a few drops of alcohol. When well triturated, the mixture is to be dissolved in about two ounces of alcohol and put into a tall vial, such as German cologne sometimes comes in, or into a glass tube of about ten inches in height and three quarters of an inch in diameter. the mouth of which is to be covered with a bit of bladder, or the like, perforated with a pin. The instrument is then complete. The indications which it gives are of this nature: If the atmosphere be dry and the weather promising to be fine, all the solid part of the composition which appears in the glass will be closely collected at the bottom, and the liquid above will be quite clear; but on the approach of a change to rain, the solid matter will appear gradually to rise, and small crystalline stars will be observed to float about in the liquid, which, however, will remain otherwise pellucid. On the approach of winds, flocks of the composition, apparently in the form of a leaf, will appear on the surface of the liquid, which in this case will seem thick and in a state of fermentation. These indications often begin to exhibit themselves twenty-four hours before the actual breaking forth of the storm, and after a short experience in observing the changes of appearance of the materials in the glass, not only the magnitude of the coming storm will readily be estimated, but likewise its direction, for the quarter of the compass from which the wind blows will always be indicated by the circumstance of the solid particles lying more closely to the side of the glass opposite to that whence the tempest comes. During the winter the composition is rendered white by the multitude of small white stars which are constantly floating about in the liquid. This is particularly remarkable during white frost and snow. In summer, on the contrary, when the weather is warm and serene, the liquid is clear, and the solid matter lies at the bottom of the glass. The above comprises all the information we possess on the subject. The cost of a storm glass such as we have described can not be much.

AMMONIA.

A very useful article. We quote the following from competent authority: Put a teaspoonful of ammonia in a quart of warm soapsuds, dip a cloth in it and go over your soiled pants, and see how rapidly the dirt will disappear; no scrubbing will be necessary. To a pint of hot soapsuds add a teaspoonful of the spirits, dip in your fork or spoon (or whatever you wish to clean), rub with a soft brush, and then finish with chamois skin. For washing windows and mirrors it has no equal. It will remove grease spots from every fabric without injuring the garment. Put on the ammonia nearly clear; lay on blotting paper, and set a hot iron on it for a moment; also a few drops in water will cleanse and whiten laces and muslin beautifully. A few

drops in a bowl of water, if the skin be oily, removes all uneasiness and disagreeable odors. Added to a hot bath, it entirely absorbs all noxious smell, and nothing is better to remove dandruff from the hair. For cleaning nail and hair brushes it is equally good; for heart-burn and dyspepsia, the aromatic spirits of ammonia is especially prepared; ten drops taken in a wine-glass of water will give relief. For house plants, five or six drops to every pint of water once a week will make them flourish. It is also good to clean plant jars. So be sure and keep a bottle of it in the house, and have a glass stopper, as it eats away cork.

ASHES FOR PEACHES.

A correspondent of the *New York World* writes: "I find it pays to put wood ashes and lime and a light sprinkling of salt around each peach-tree. The top earth should be removed from the trees before the ashes, lime, and salt are put around it. If the trees are not all unthrifty it will restore them to life again; and in a short time they will look as thrifty as if nothing had been the matter with them. I think this helps to make the fruit stay on. I would advise every one that has a few trees to try what I have recommended, and see if their fruit does not ripen better and grow finer than when they are left to have their own way. Ashes are good for almost any tree or plant. The great difficulty is that we cannot get the ashes."

A BAROMETER.

One who has tried it says that a cup of coffee is a sure barometer, if you allow the sugar to drop to the bottom of the cup, and watch the bubbles arise without disturbing the coffee. If the bubbles collect in the middle, the weather will be fine; if they adhere to the cup, forming a ring it will be rainy; and if the bubbles separate without any fixed position, changeable weather may be expected. Try it, and if none of these effects are produced, add more sugar, and drink it. A good cup of coffee is always "salubrious" in any weather.

HELPS IN HOUSE-CLEANING.

Provide ammonia for cleaning paint and carpets, the water when done with to be poured on house-plants or vines; cold tea for graining; a window scrub, which is a little stiff brush with a long handle, a step-ladder, a carpet-stretcher, a self-wringing mop, which consists of a long handle with a stationary ring which moves freely up and down the handle, strips of cloth being sewed to these rings, and the movable ring being pulled up when in use as far as the cloth will permit around the handle till the cloths are wrung dry; pumice-stone to remove marks

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from hard-finished walls; plenty of soft clean muslin and linen for cloths, a chamois-skin to polish mirrors and plate-glass; long-enduring, exhaustless patience, and uninterrupted flow of good-humor. With these the labor and discomfort of house-cleaning will be reduced to its minimum.

TO DRIVE OFF MICE.

If you are troubled with mice, gum camphor placed about their haunts will keep them away.

BLACKING HARNESS.

What makes a good preparation for blacking harness, one that will retain its blackness, and that will not be injurious to leather? Answer. Ivory black and molasses, each twelve ounces, spermaceti oil four ounces, good vinegar four pints. Mix.

TO TAKE OUT MILDEW.

Mix soft soap, powdered starch, half as much salt, and the juice of a lemon. Paint both sides of the linen with a brush; put it on the grass till the stain comes out.

BED BUGS

May be effectually destroyed with kerosene or coal oil, applied by means of a feather to the bedstead or crevices in the wall, and such other places as they may inhabit.

CEMENT TO MEND CHINA.

Take a very thick solution of gum-arabic, and stir into it plaster of Paris, until the mixture is of proper consistency. Apply it with a brush to the fractured edges of the chinaware, and stick them together. In a few days it will be impossible to break the article in the same place. The whiteness of the cement renders it doubly valuable.

TO DRIVE AWAY MOSQUITOES.

Camphor is recommended as valuable for the expulsion of mosquitoes from the house. It is used as follows: Take of gum camphor a piece about one third the size of a hen's egg, and evaporate it by placing it in a tin vessel and holding it over a lamp, taking care that it does not ignite; the smoke will soon fill the room and expel the mosquitoes, and not one will be found in the room next morning, even though the windows are left open all night.

TO KEEP MOTHS FROM PLUSH FURNITURE.

Twice a year, on a bright sunny day, take it out of doors, remove the bottoms from the chairs, if they can be removed, and gave the cushions a good switching with long pliable switches till the dust is removed. Then with a brush go all over them thoroughly. While the cushions are being sunned give the frames a coat of varnish. Let the furniture remain in the sun nearly all day.

FLY POISON.

Take four ounces of quassia-wood chips, boil for half an hour in one pint of water; when cold, strain, and add water to make one pint; also alcohol, two fluid ounces. Place this decoction in shallow dishes, where the insects are troublesome, adding to each dish one teaspoonful of molasses. This is sure death to flies, and perfectly harmless to persons, quassia, as all know, being an old-fashioned tonic.

LIQUID BLUING.

Take the best Prussian blue, or what is better, Chinese blue, finely pulverized, one ounce; add half an ounce of pulverized oxalic acid, and soft water, one quart. Don't use rain-water which runs from roofs of buildings, as it is not always clean.

TO KILL WEEDS.

Take one pound flour of sulphur and ten of quicklime, boil them in an iron vessel with water; let the liquor settle, draw off the clear part, dilute it according to circumstances, and with it water alleys and pavements where weeds are growing. They will not reappear for several years after this treatment, which is successfully practised in Europe.

IMPROVED STARCH.

A beautiful finish can be given to articles to be starched by taking one fourth of a pound of starch, and working it over and kneading it with a little water, then placing five or six pints of water in a pan, and adding to this a very small quantity of borax, a small piece of sugar, and a fragment of white wax about the size of a hazel-nut, and heating the whole sufficiently. The water is then to be added to the starch, with continual stirring, mixing the two together until the whole is as thick as is convenient for application. If the articles are to be made quite stiff, the strength of the starch may be increased two or three fold.

WASHING FLUID.

Take one pound of sal soda and half a pound of unslacked lime, and put them in a gallon of water; boil twenty minutes, let

it stand till cool, then drain off and put in a small jug or jar; soak your dirty clothes over night, or until they are wet through, then wring them and rub on plenty of soap, and in one boiler of clothes well covered with water, add a teacup of the washing fluid; boil half an hour briskly, then wash them thoroughly with suds; rinse, and your clothes will look better than by the old way of washing twice before boiling. This is an invaluable receipt, and it should be tried by every woman who would save time and labor.

RESTORING DAMAGED VELVET

The *Moniteur de la Salud* publishes the following method of restoring velvet to its original condition. It is well known that when velvet has been wet, not only its appearance is spoiled, but it becomes hard and knotty. To restore its original softness, it must be thoroughly damped on the wrong side, and then held over a very hot iron, care being taken not to let it touch the latter. In a short time the velvet becomes, as it were, new again. The theory of this is very simple. The heat of the iron evaporates the water through the tissue, and forces the vapor out at the upper side; this vapor, passing between the different fibres, separates those which adhere together in hard bunches. If the velvet were ironed after damping, an exactly opposite result would be obtained. It is, therefore, necessary that the substance should not come in contact with the heated iron.

TO MAKE WASHING EASY.

Take one half pound hard soap, cut fine and dissolved, one half pound of soda; dissolve each by itself, and when so done, put them together and boil, adding one teacupful of strained lime-water. Put this in to boil the clothes. Boil them twenty minutes. This will serve several boilers full. The clothes must be previously soaked, and soap rubbed on the stained spots. You can wash the finest material with this; and colored clothes boiled in this will not fade.

MAKING HARD WATER SOFT.

Put cold water to about four quarts of good, hard-wood ashes and bring to a boil; then add more cold water, and let it settle; pour this off, and add still more cold water to the ashes; the result should be about a pail of good lye, which strain and pour into a barrel of water; let it stand over night, when there will be found a deposit in the bottom of the barrel, which should not be disturbed in dipping off the water. This water will be found to make a suds as readily as rain water, (if it does not, there is not sufficient lye,) and does not injure the clothes in

the least; if the lye is too strong, it may make the hands sore, but that will be the only evil result.

TO WASH OILCLOTHS.

When washing oilcloths put a little milk in the last water they are washed with. This will keep them bright and clean longer than clear water.

TO CLEAN WALL PAPER.

To remove smoke and dust from wall paper tie a large piece of clean white cloth over a broom and brush the wall down well. Then take a stale loaf of bread, cut it open and rub the soft side all over the paper. Be sure and rub downward. It will also remove spots of lime or whitewash.

RATS.

To drive away rats, an English journal gives the following recipe, which it says has proved very successful: Take some glass and powder with pestle and mortar, then mix with some lard into pills, and drop into the rat-holes. It will drive rats and mice out of the place; they die of decline.

PIE-PLATES.

Pie-plates that have been used much for baking are apt to impart an unpleasant taste to the pies, which is owing to the lard and butter of the crust soaking into them, and becoming rancid. It may be removed by putting them into a brass kettle, with ashes and cold water, and boiling them in it an hour.

TO MR. BERG.

A German inventor has patented an apparatus designed to lessen the strain upon a horse, particularly at starting, of a loaded vehicle. The traces are fastened to an iron rod running through the centre of a cylinder containing several rings of gutta-percha When the horse exerts himself the strain first comes upon and compresses these rings, saving his shoulders. The German war department, having made experiments and found that the saving of force, not alone at starting, but during traction, was at least a third, has resolved to employ the attachment in its artillery and military trains. It might pay, from an economical as well as a humane point of view, to introduce it here.

ANTS.

A certain way to keep ants from sugar barrels, lard-cans, and preserve jars is to tie a string wet with kerosene around the barrel, can, or jar. Repeat the wetting of the string every few days.

TO STOP THE RAVAGES OF MOTHS.

Camphor will not stop the ravages of moths in carpets after they have commenced eating. Then they pay no regard to the presence of camphor, cedar, or tobaoco. A good way to kill them is to take a coarse crash towel and ring it out of clean water. Spread it smoothly on the carpet, then iron it dry with a good hot iron, repeating the operation on all suspected places, and those least used. It does not injure the pile or color of the carpet in the least; it is not necessary to press hard. heat and steam being the agents, and they do the work effectually on worms and eggs. Then the camphor will doubtless prevent future depredations of the miller.

CANARIES.

Never put canaries in a painted cage, as they will pick the wires, and thus imbibe poison. Brass wire cages are more cheerful than those made of wood and can be easily kept clean. When your canary droops and seems ill, particularly if he shows signs of asthma or cold, by a wheezing sound, feed him for a week on boiled bread and milk. Mix bird-seed and flax-seed and give it. Also strew red pepper plentifully on a piece of salt pork and tie it up in the cage within reach. Give it also a little saffron in its water now and then.

TO DESTOY INSECTS.

Hot alum-water is a recent suggestion as an insectcide. It will destroy red and black ants, cockroaches, spiders, chintz bugs, and all the crawling pests which infest our houses. Take two pounds of alum and dissolve it in three or four quarts of boiling water; let it stand on the fire till the alum disappears; then apply it with a brush while nearly boiling hot, to every joint and crevice in your closets, bedsteads, pantry shelves, and the like. Brush the crevices in the floor of the skirting or mop boards, if you suspect that they harbor vermin. If in white-washing a ceiling plenty of alum is added to the lime, it will also serve to keep insects at a distance. Cockroaches will flee the paint which has been washed in cool alum-water. Sugar barrels and boxes can be freed from ants by drawing a wide chalk mark just around the edge of the top of them. The mark must be unbroken or they will creep over it; but a continuous chalk line half an inch in width will set their depredations at naught. Powdered alum or borax will keep the chintz bug at a respectable distance, and travellers should always carry a package of it in their hand-bags to scatter over and under their pillows, in places where they have reason to suspect the presence of such bedfellows.

WASHING DISHES.

It seems that all housekeepers are wrong in using soap to wash dishes. The right way to do is to have your water quite hot and add a very little milk to it. This softens the water, gives the dishes a fine gloss, and preserves the hands; it removes the grease, even that from beef, and yet no grease is ever floating on the water, as when soap is used. The stone vessels should be set on the stove with a little water in them, when the victuals are taken from them; thus they are hot when one is ready to wash them, and the grease is easily removed. Tinware keeps bright longer cleaned in this way than by using soap or by scouring The habit so many of us have acquired of scouring tins is a wasteful policy; the present style of tinware will not bear it. The tin is soon scrubbed away, and a vessel that is fit for nothing is left on our hands.

BORAX USED IN WASHING.

Quarter of a pound of refined borax to five gallons of water; powder the borax, dissolve it in boiling water in the above preparation, and use. It is an excellent bleacher, and may be used for the most delicate laces even; it also saves soap.

A little pipe-clay dissolved in the hot water cleans very dirty linen with half the soap required without it.

The practice of washing harness in warm water and with soap is very damaging, unless a coat of oil is immediately applied. A damp sponge will remove any dirt on the harness, and then it is desirable to apply a slight coat of oil by using another sponge.

DIRECTIONS FOR BURNING COAL.

An exchange says: A very common mistake is made and much fuel wasted in the manner of replenishing coal fires, both in furnaces and grates. They should be fed with a little coal at a time, and often; but servants, to save time and trouble, put on a great deal at once, the first result being that almost all the heat is absorbed by the newly put on coal, which does not give out heat till it becomes red hot Hence, for a while, the room is cold, but when it becomes fairly aglow the heat is insufferable. The time to replenish a coal fire is as soon as the coals begin to show ashes on their surface; then put on merely enough to show a layer of black coal covering the red. This will soon kindle, and as there is not much of it, an excess of heat will not be given out. Many also put out the fire by stirring the grate as soon as fresh coal is put on, thus leaving all the heat in the ashes when it should be sent to the new supply of coal. The time to stir the fire is just when the new coal laid on is pretty well kindled. This method of managing a coal fire is troublesome, but it saves fuel, and gives a more uniform heat,

and prevents the discomforts of alternations of heat and cold above referred to.

TO MAKE A COAL FIRE.

There is as much art in making a coal fire as there is any other of the arts of housekeeping. In this season a fire should be made in the grate that will last through the day, giving a moderate heat and ventilation for the house. To do this, first clear the grate, then fill it about half full of coal, then make a wood fire, putting on a few sticks of wood, which will burn slowly, gradually igniting the coal. The wood ashes on top of the coal will prevent its rapid consumption, and a fire thus constructed, burning slowly, with a moderate heat, will last all day. It is always good economy to put one or two sticks of wood on the top of a coal fire in a grate, as the ashes will prevent the coal from burning out fast and throw more largely the heat into the room. Try it.

To remove clinkers from stoves and ranges, mix a few oyster shells with the coal or put them upon the coals while the fire is burning freely. An occasional application of this kind will keep the grate free and the cook good-natured.

SHOE POLISH.

To restore the color of black kid boots take a small quantity of black ink, mix it with the white of an egg, and apply with a soft sponge.

TO CLEAN MIRRORS.

To remove finger-marks from looking-glasses put a few drops of ammonia on a moist rag, and it will make a short work of removing all grease, fly-specks, or other dirt.

FOR ROUGH HANDS.

Take three drams of powdered borax, three eighths ounce of glycerine, six ounces of rose-water ; mix well together and apply frequently. It will make the skin smooth and white.

MOULDINESS.

Mouldiness is occasioned by the growth of minute vegetation. Ink, paste leather, and seeds most frequently suffer by it. A clove will preserve ink, or any essential oil answers equally well.

A VENTILATOR.

The cavity in the chimney from whence the stove-pipe is removed can be made to serve as an excellent ventilator. An ornamental covering of wire, or the hanging of a picture before it, would accomplish the purpose.

TO RESTORE BLACK SILK AND MAKE IT LOOK LIKE NEW.

One old black kid glove, put in one pint of cold water, and simmered slowly till the water is half boiled away ; then strain and sponge the silk, and iron while damp, on the wrong side.

TO SWEEP CARPETS.

If brooms are wet in boiling suds once a week they will become very tough, will not cut the carpet, last much longer, and always sweep like a new broom. A very dusty carpet may be cleaned by setting a pail of cold water out by the door ; wet the broom in it, knock it to get out all the drops, sweep a yard or so, then wash the broom again as before, and sweep again, being careful to shake all the drops off the broom, and not sweep far at a time. The water may need to be changed once or twice if the carpet is very dusty. Snow sprinkled over a carpet and swept off before it has time to melt and dissolve is also nice for renovating a soiled carpet. Moistened Indian meal is used with good effect by some.

TO REMOVE MILDEW.

We have several times been asked for a reliable recipe for the removal of mildew. We doubt whether there is any method that is infallible in all cases ; but the following, which we find in an English journal, will often prove effectual. Make a very weak solution of chloride of lime in water (about a heaped-up teaspoonful to a quart of water), strain it carefully, and dip the spot on the garment into it ; and if the mildew does not disappear immediately, lay it in the sun for a few minutes, or dip it again into the lime-water. The work is effectually and speedily done, and the chloride of lime neither rots the cloth nor removes delicate colors, when sufficiently diluted, and the articles rinsed afterwards in clear water.

TO COOL THE TEMPERATURE OF A ROOM.

We read in a scientific journal : " There is a method which I have adopted in my own house to cool the temperature of any room during hot weather, and that is, to hang a sheet or a blanket down outside the windows upon which the sun may be shining. This sheet is wet, and the evaporation of the water produces a deliciously cool apartment. The sheet is kept damp by having a vessel filled with water above the top of it outside, and a piece of flannel arranged to form a siphon, and touching several portions of the sheet. The water gradually empties out of the vessel, and may be replenished if necessary. The windows, of course, open. It is strange that so simple and inexpensive a method has not found favor here, more especially in

sick-rooms ; a cylindrical-shaped tin vessel, with some very fine holes, fixed over the window, would easily supply the water."

TO TAKE OUT FRUIT STAINS.

Let the stained part of the cloth imbibe a little water without dipping, and hold the part over a lighted common brimstone match at a distance. The sulphurous acid gas which is discharged soon causes the spots to disappear. Or wet the spots with chloric water.

A DANGEROUS PAPER.

The green paper used to wrap about lozenges, sold in shops, railroad cars, and on street corners, has long been suspected to contain arsenic, and with the view of ascertaining the facts by analysis we recently purchased a roll of lozenges covered with this paper. A qualitative examination of the paper afforded all the characteristic reactions for arsensic and copper. The wrapper contained twenty square inches of paper. Of this, sixteen were taken for quantitative analysis. The result of the examination showed that this portion contained 1.516 grams, or 2.34 grains of metallic arsenic. This is equivalent to 2.94 grains in the whole of the wrapper, a quantity sufficient to destroy life in an adult person. Children in all parts of the country are allowed to purchase the lozenges covered with this poisonous paper, and the rolls are often put into the hands of infants as a plaything. As everything goes into the mouth of young children, it is easy to see that no more dangerous substance can pass into a family than these packages of confectionery. It is quite probable that instances of poisoning have occurred from this cause which have been of a serious or fatal character. There should be laws prohibiting the use of poisonous papers for any purpose. — *Journal of Chemistry.*

GREASE SPOTS.

Grease or paint spots in clothes are easily removed by oil of turpentine, or a hot iron pressed on the place over coarse brown paper, after scraping all that can be got off with a blunt knife. Stains may be removed from light-colored clothes, such as drabs, buffs, or whites, with fuller's earth ; but this is apt to take the color of dark clothes. It should be dissolved in a little boiling water, put on the spot when hot, held to the fire to dry, and then brushed out. Pitch is removed, first, by rubbing the place over with grease or oil, and then taking out the oil by the application of spirits of turpentine.

PURIFYING WATER.

To purify water by a process promulgated by a Mr. Booth, of Birmingham, put in it a neutral solution of bisulphate of alumina

in the proportion of one ounce to 435 gallons. The sulphate decomposes the bicarbonate of lime in the water and forms an insoluble sulphate of lime instead. The hydrate of alumina being set free, forms with the organic matter in the water another insoluble compound. Both these fall to the bottom, and the remaining freed element, carbonic acid, lends an agreeable quality to the water.

HOW TO WASH COTTON.

Cotton goods may be washed as follows without injuring the color. Add to rain-water, so hot that the hand cannot be held in it, an amount of wheat-bran equal to one eighth of the fabric to be cleansed, and after stirring well for five minutes, add the goods, stir them about with a clean stick, and bring the whole to a boil. Allow the mixture to cool until the articles can be washed out as usual, after which rinse them well, and dry. They will be as pure as if soap had been used, and it is said that the colors will be uninjured.

JAVELLE WATER.

Javelle water, used for turning white the dirtiest linen, and removing stains, is composed of bicarbonate of soda four pounds, chloride of lime one pound. Put the soda into a kettle over the fire, add one gallon of boiling water, let it boil from ten to fifteen minutes, then stir in the chloride of lime, avoiding lumps. Use when cool. This is good for removing fruit stains from white underwear.

TO RESTORE RUSTY BLACK LACE.

Half-cup rain-water, one teaspoonful borax, one teaspoonful alcohol; squeeze the lace through this four times; then rinse in a cup of hot water in which a black kid glove has been boiled; pull out the edges of the lace till almost dry; then press for two days between the leaves of a heavy book.

TO RENEW BLACK DRESSES.

To renew black dresses of any material, one tablespoon bluing in one cup water; sponge the dress well with this; it will make an old silk look new. A black woollen dress of any kind is made over by this process, as simple as it is.

HOW TO MAKE RED INK.

A red indelible ink for marking clothing may be prepared by mixing with egg albumen, previously diluted with an equal bulk of water and beaten to a froth, a sufficient quantity of finely powdered cinnabar to make a moderately thick liquid. It may be applied with a pen or with a stencil plate and brush. The

color is fixed in the usual way by pressing the marked articles with a hot iron. The bottle in which the ink is contained should be kept well corked to prevent evaporation and precipitation.

HOW TO CAN CORN.

Mrs. Emma Moody, lady assistant steward of the Mount Vernon (Ind.) Orange, communicates to the *Hoosier Patron* the following plan for canning corn.

1. Get the best sweet corn, scald it on the ear, and cut it off while hot; put a pan over a kettle of boiling water to keep it hot until you get enough to fill a can. Have some weak brine boiling in a porcelain kettle. Fill your can within an inch of the top with corn; cover the bottom with brine, leaving room for it to swell; seal the can while boiling hot.

2. Dissolve one and one fourth ounces of tartaric acid in one half pint of water; cut the corn from the cob; put it in a vessel over the fire and bring to a boiling point; to each pint of corn allow one tablespoonful of the solution. Boil one half hour, stirring occasionally; then put the corn in quart cans and seal tightly. When wanted for use, put the corn into a bowl and stir in two thirds of a teaspoonful of soda to each quart of corn. Let it stand one hour before cooking.

3. Cut the corn off the cob and pack closely in quart cans; then solder so that every particle of air is excluded; set the cans in a kettle of cold water and bring to a boil; let the corn boil two and a half hours in this sized cans (larger cans will require more time); when done, pour cold water into the kettle to cool the cans and enable you to remove them carefully.

SECURITY AGAINST LIGHTNING.

Silk is the most useful covering for the body; lightning cannot pass through a dry silk handkerchief, so decidedly a non-conductor is it. Hence, if worn next the skin, the air cannot absorb the electricity of the human body. Damp air is a conductor of electricity, dry air is a non-conductor, hence, a dry place is the safest retreat.

VANITY FAIR.

You can assuredly clean your laces, but the process is not generally known. By the following you can render them as beautifully white and clean as they were when new: Cover half a dozen champagne bottles with old stockings sewed on to fit as tightly as possible. Whenever there is half an hour's leisure, take the soiled lace and baste it carefully on the stocking-covered frame, taking care that every minute loop in the border is caught. The work is tedious, but necessary. When the lace is fastened, cover the bottle in hot suds made of fine

soap, and change the cooling suds to hot several times a day. Or, if it be convenient, put the bottle in a boiler, and let it boil two or three hours, when the lace will be quite clean. Set the bottle in the air and leave it till the lace is almost dry, which will take but little time. Then carefully rip off the lace and press it in a book for a few hours. It will come out spotless, not too white, and with the almost imperceptible stiffness which new lace has. With half a dozen bottles much cleaning can be done at once. Even the unmanageable point lace emerges unscathed from this process.

LIZZIE'S POTATO YEAST.

Six potatoes boiled and mashed; one cup flour; one half cup sugar, tablespoon salt. Turn to this one pint boiling water, then one pint cold water. Raise it with a cup of yeast. Set it in a warm place, and it will rise frothing in a few hours. It is now ready for use. Set it in a cool place. It will keep only a few days.

TO CLEAN SILVER.

Clean your silver with hot water, followed by a solution of equal parts of spirits of turpentine and spirits of ammonia. Then, with a piece of buckskin, apply whiting. Generally speaking, whiting alone will give silver a beautiful polish.

TO MAKE LEMON PIES.

Grate the rind of two lemons; peel off the white skin; chop the lemon up fine; add two cups of sugar; beat up two eggs, and stir it altogether; roll out thin a rich paste, line a tin plate with it, and fill it half full with the lemon; then roll out another thin crust, cover it, and fill up the plate with the lemon; cover it with a rich puff paste, and bake it twenty minutes.

TO COLOR FEATHERS.

Feathers for ornamental uses are colored as follows: For pink or rose-color, citric acid and saffron flowers are employed, in various proportions; for deep red, they are first alumed and then immersed in a boiling-hot bath of Brazil wood; for crimson, after being colored by the latter process, they are immersed in a solution of cudbear; for blue, indigo is used; and for yellow, after being alumed, they are dipped in a bath of turmeric or weld; for green, they are dipped, first in the blue and then in the yellow vats; and for purple, they are dyed red and then blue. The various aniline colors have also been successfully employed in the past few years.

TO IMPROVE GILDING.

Mix a gill of water with two ounces of purified nitre, one ounce of alum, and one ounce of common salt; lay this over gilt articles with a brush

TO REMOVE PAINT FROM GLASS.

It frequently happens that painters splash plate or other glass windows when they are painting the sills. When this is the case, melt some soda in very hot water and wash them with it, using a soft flannel. It will entirely remove the paint.

SOFT WATER.

If you desire to make hard water suitable for washing clothes, fill a tub or barrel one quarter full of wood-ashes, and fill it up with water, so that you may have lye whenever you want it; a gallon of strong lye put into ten gallons of hard water will make it as soft as rain-water. Some people use pearlash, or potash, but this costs something, and is very apt to injure the texture of the cloth.

HOW TO BRIGHTEN STRAW MATTING AND OIL-CLOTH.

Tell your readers, writes a female correspondent, that if they wish their straw matting to keep new-looking and bright, they must wash it twice during the summer with salt and water — say about a pint of salt, dissolved in half a pailful of warm, soft water — drying the matting quickly with a soft cloth. The salt will prevent it from turning yellow. After oilcloth is scrubbed and dried, it should be wiped all over with a cloth dipped in milk.

TO MAKE LEAD-PENCIL WRITING INDELIBLE.

A great many valuable letters and other writings are written in pencil. The following simple process will make lead pencil writing or drawing as indelible as if done with ink: Lay the writing in a shallow dish, and pour skimmed milk upon it. Any spots not wet at first may have the milk placed upon them lightly with a feather. When the paper is all wet over with the milk, take it up and let the milk drain off, and whip off with the feather the drops which collect on the lower edge. Dry it carefully, and it will be found to be perfectly indelible; It cannot be removed even with India rubber. It is an old receipt and a good one.

TREATMENT OF OILCLOTH.

Oilcloth ought never to be wetted, if it can be possibly avoided, but merely rubbed with a flannel, and polished

with a brush of moderate hardness, exactly like a mahogany table, and by this simple means the fading of the colors and the rotting of the canvas, which are inevitably attendant upon the oilcloth being kept in a state of moisture or dampness, are entirely avoided.

TO KEEP ICE.

The *Lancet* says: "For some years it has been the practice of Mr. Sampson Gamgee to cut a piece of flannel about nine inches square, and secure it by ligature round the mouth of an ordinary tumbler, so as to leave a cup-shaped depression of flannel within the tumbler to about half an inch in depth. In the flannel cup so constructed pieces of ice may be preserved many hours; all the longer if a piece of flannel from four to five inches square be used as a loose cover to the ice cup. Cheap flannel, with comparatively open meshes, is preferable, as the water easily drains through it, and the ice is thus kept quite dry. When good flannel with close texture is employed, a small hole must be made in the bottom of the flannel cup; otherwise it holds the water and facilitates the melting of the ice, which is nevertheless preserved much longer than in the naked cup or tumbler. A reserve supply outside the bedroom door can be secured by making a flannel cup, on the plan above described, in a jug, and filling it with little lumps of ice, care being taken that there is space enough below the bag to allow the water to collect and leave the ice dry. This provision will allow ice to be used during the hottest night without the supply failing or the patient being disturbed."

TO PREVENT FLIES FROM TEASING MAN OR HORSE.

One plan for preventing flies in summer-time teasing man or horse out of doors, is to take, when flies are very troublesome, a handful of elder-leaves and bruise them in the hand, and rub on the face and hat. When riding, rub them over the pony's head and body. If this be properly done the flies will not settle. Flies do not like the neighborhood of an elder-tree, and some people plant such trees near the doors of stables.

STRAW MATTING

May be cleaned with a large coarse cloth, dipped in salt and water, and then wiped dry; the salt prevents the matting from turning yellow.

WASHING PREPARATION.

Put one pound of saltpetre into a gallon of water, and keep it in a corked jug; two tablespoonfuls for a pint of soap. Soak,

wash, and boil as usual. This bleaches the clothes beautifully, without injuring the fabric.

TO RESTORE FADED ROSES.

Throw some sulphur on a chafing-dish of hot coals, hold a faded rose over the flames of the hot sulphur, and it will become quite white; in this state dip it into water; put it into a box or drawer for three or four hours; when taken out it will be quite red again.

WATER TO THICKEN HAIR AND PREVENT ITS FALLING OUT.

Distil as cool and slowly as possible two pounds of honey, a handful of rosemary, and twelve handfuls of the curlings or tendrils of grapevines, infused in a gallon of new milk, from which about two quarts of water will be obtained.

TO CLEAN HAIR-BRUSHES.

As hot water and soap soon soften the hairs, and rubbing completes their destruction, use soda dissolved in cold water. Soda, having an affinity for grease, cleans the brush with very little friction. After well shaking them, stand them on the points of the handles in a shady place.

TO REMOVE STAINS, SPOTS, ETC.

Ink and rust stains are best removed by applying to them either powdered oxalic acid (poison), which is to be moistened and rubbed on the spot, or after the powder is applied the article can be exposed to the steam from a teakettle, or a mixture of one part muriatic acid and six parts water can be used. The fabric should then be washed in water to remove the acid.

Fruit stains can be removed by moistening, and then holding them over the fumes of burning sulphur; the fumes can be directed by holding a paper funnel over the burning sulphur.

Red stains produced by acids can usually be removed by wetting them with dilute ammonia water.

Mildew and fruit stains on linen or cotton goods may be removed by applying a solution of bleaching powder (chloride of lime), and then dilute muriatic acid.

Stains caused by indelible ink, composed of silver nitrate, can be removed. 1. By wetting, and then rubbing on some powdered potassium iodide; the article is then to be exposed to the light for some time and then washed. 2. Spread on the stain a thin paste of potassium cyanide (a deadly poison) and water; after the stain is removed, wash in water.

PAINT. Carbon, bisulphide, ether, or turpentine will remove paint from clothes, etc., if applied for a sufficient length of time, and the paint is not too old, in which case use chloroform.

Paint can be removed from wood, stone, glass, etc., by means of caustic potash or caustic soda, the solution of which should be allowed to remain on the article a day if necessary. The solution can be made by adding slaked lime to potash or soda dissolved in water, and decanting the liquid after the sediment has deposited.

Pitch or tar can be removed by first applying oil, allowing it to stand on the spot for a short time, then scraping it off, applying turpentine, and lastly benzine.

MILK SPOTS. First rub with benzine, then wash with a warm saturated solution of borax containing potash.

GREASE SPOTS. Strong, hot soapsuds are sufficient for all except mineral oils (kerosene, etc.), but frequently are inconvenient to apply or injure the fabric. To use ether, benzine, or naphtha, carbon bisulphide, etc., proceed as follows: Place a cloth covered with a piece of thick blotting-paper under the article to be cleansed. Apply a quantity of benzine around the edges of the spot, then cover with a brown paper, on which place a warm iron. The most delicate colors, with few exceptions, will not be injured by the above process, which should not be conducted within several yards from any light or fire, as the vapors from the substances used are very inflammable, and when mixed with air are explosive. It is not well to inhale the vapors too freely.

Or apply a layer of pulverized French chalk to the upper and under sides of the spot, cover with a piece of brown paper, on which place a hot iron. In some cases, when it is not desirable to use heat, the simple application of French chalk will often suffice, if left on for a number of days.

PASTE FOR SCRAP-BOOKS.

For a paste that will not strike through the paper, we may recommend ordinary flour paste, with the addition of about five per cent of alum. To keep the paste from spoiling, a little carbolic acid and about five grains of corrosive sublimate to the pound may be added. The acid has the effect of preventing the formation of microscopic growths and animalcules, and the sublimate effectually keeps away the flies and winged insects which are apt to lay their eggs in the paste, where they will hatch in spite of the carbolic acid. Recently salicylic acid has been used for the same purpose.

TO REMOVE IRON RUST, INK AND OTHER STAINS.

Wring the stained parts out of pure water, then squeeze upon them the juice of a lemon, sprinkle on a little salt, and after

rubbing in thoroughly, place upon the ground in the sunshine. One application will usually remove the spots, but sometimes several are needed.

TO TAKE INK-STAINS OUT OF MAHOGANY.

Put a few drops of spirits of nitre in a teaspoonful of water, touch the spot with a feather dipped in the mixture, and on the ink disappearing, rub it over immediately with a rag wetted in cold water, or there will be a white mark, which will not be easily effaced.

TO REMOVE WALNUT AND FRUIT STAINS FROM THE FINGERS.

Dip them in strong tea, rubbing the nails with it and a nail-brush; afterwards wash in warm water. The stains come out instantly.

LEMON JUICE.

A little lemon juice put into a cup of milk, and then the face washed with the milk, is a complete remedy for sunburn. We would advise its not being applied too frequently, as all things are more or less hurtful to the skin when used too often.

TO CLEAN GILT FRAMES.

Beat up three ounces of the white of eggs with one ounce of soda. Blow the dust from the frames with a bellows; then rub them over with a soft brush dipped in the mixture, and they will become bright and fresh.

A PHYSICIAN'S RULES OF HEALTH FOR THE HEATED TERM.

Rise early; the morning air is pure and cool. Take a hand bath, going over the whole person with water at its natural temperature; any one can do this who can command the use of a basin and one or two quarts of water. Use nothing but the hand; once or twice a week put a few drops of ammonia in the water to cleanse the skin, or use white castile soap: avoid all others. Do this all the year round, no matter what the temperature of the weather is; beginning now, the skin will become accustomed to it, and cold will not affect, but tone up the system, bringing the blood to the surface, and preventing colds from sudden changes; besides, not half the clothing will be needed. At this season do not discard flannels altogether, but wear thin ones without sleeves; the best are made from white bunting, which is not heating, and yet absorbs the per-

spiration, and will last forever if properly shrunk before being made up. On rising, if faint feeling and loss of appetite, take a teaspoonful of charcoal stirred in a little water, and repeat the same at bedtime; it must be the fine willow charcoal, and can be found (with twenty-five cents) at all apothecaries. This absorbs the gas from undigested food, and sweetens the stomach and prepares it for food, and should be taken at any time when there is an unpleasant fulness in the stomach before eating. Avoid ice water, except one or two swallows; the habitual use lowers the temperature of the stomach, and prevents digestion. Soda water in immoderate quantities should also be avoided, certainly not more than a single glass per day. Let the diet be a generous one, but avoid mixtures; never more than two or three dishes at each meal. Pastry of all kinds should be especially avoided in hot weather. Plain yeast bread a day old, with good butter, sparingly, and in hot weather with milk, when fresh, well salted; all kinds of fruit and vegetables in their season, well cooked and salted — salt allays thirst when taken fresh upon food. Go slow about your business or work. Never try to do two men's work in one day. There is nothing gained by it. Keep on the shady side of the street if there is one; if not, carry an umbrella, if you can; if not, your handkerchief in the top of your hat; if in the country, green leaves. Never get in a passion, as it shortens life. Finally, make haste slowly to get rich; remember that without health, riches are of no account.

DIET — WHAT WE MUST EAT.

Many people who are in comparatively reasonable health complain that they know not what to eat, that they have no appetite. All persons should not eat alike, but somewhat according to their various occupations. If your occupation is such as taxes your muscular strength, then make use of muscle-making food. It is chiefly composed of lean beef, mutton, wheat, rye, oatmeal, beans, peas, milk, and cheese. Students and men who work hard with their heads and but little with their arms, need more of brain-producing food and less of other kinds. The brain of man and animals alike contains a small portion of phosphorus. Hence brain producing food must contain this element, which is found most abundantly in oysters, eggs, fish, lean meat, wheat, peas, and beans. The brains of other animals are considered good food for the human brain. The prize-fighter, who wants muscle, and little brain, trains on nearly raw beef, which is clear muscle. Students, who want brain and less muscle, must adopt a more fishy diet.

The third class of food consists largely of carbon as an element. Such articles are butter, sugar, fat meat, sweet oil,

potatoes, rice, Indian corn, and the like They are mainly consumed in the system for the purpose of keeping up the animal heat. Just as coal, which is nearly pure carbon, warms our rooms, so do these carbonaceous kinds of food warm our bodies.

WARTS.

An authority on the subject says, "Warts are a hypertrophied condition of the papillary structure of the skin, and when situated upon the face, arm, or shoulder sometimes become cancerous, especially when constantly rubbed and irritated by the clothing, etc. The best local remedy is chromic acid, with equal parts of water, applied by means of a glass brush. It instantly turns the skin black and forms a scab, which drops off in six or eight days. leaving a healthy granulating sore, which soon heals. Excision is necessary when they display a tendency to malignancy."

WALNUTS AN EXCELLENT FAMILY MEDICINE.

Everybody eats walnuts, everybody knows how to make a pickle of walnuts, few, however, know the medicinal virtue of walnuts. Now, the fact is, walnuts, when properly prepared, are an excellent medicine and alterative, and this is the way to prepare them : Get the green walnuts fit for pickling ; put them in a stone jar filled up with moist sugar, in the proportion of half a pound to a score of walnuts ; place the jar in a saucepan of boiling water for about three hours, taking care that the water does not get in, and keep it simmering during the operation. The sugar, when dissolved, should cover the walnuts ; if it does not, add more ; cover it close, and in six months it will be fit for use : the older it gets the better it is. One walnut is a dose for a child six years of age, as a purgative, and it has this great advantage over drugs, that whilst it is an excellent medicine, it is, at the same time, very pleasant to the palate, and will be esteemed by the young folks as a treat.

HOW TO COOL A ROOM.

A writer in *Public Health* recommends that a dish or basin, large enough to present a good surface of water, be placed in rooms where the heat is oppressive, and the water be changed once or twice in very hot days, to secure a general lowering of the temperature. The hot air of the room takes up the water in the form of atmospheric vapor, and diffuses the greater coolness of the water throughout the room, until air and water become of the same temperature. When this takes place, fresh water should be put in the dish.

FLORA.

THE CULTURE OF THE CALLA.

A good authority recommends to put into an earthen jar or pot rich mould some five or six inches deep, and in this set the calla plant. Now put on the top of this mould a layer of clean, coarse sand about two inches deep, and on the top of this some small pebbles. Then fill the jar with water and replace as evaporated, so as always to have the water several inches above the pebbles. Place in a warm and sunny window, and the plant will throw up large, luxuriant leaves, to be followed by the magnificent bloom. What is still better, the flower-stalks will be sent up in succession, so as to afford a nearly continuous series of flowers. A few minnows introduced into the water will usually thrive without further care, and afford a pleasing study.

SKELETON LEAVES.

The kind of leaves to be selected is merely a matter of taste, but the smaller and thinner the leaves the sooner will the process be completed. Steep the leaves in rain-water, in an open vessel, exposed to the air and sun. Water must occasionally be added to compensate for loss by evaporation. The leaves will petrify, and then their membranes will begin to open; then lay them on a clean white plate filled with clean water, and with gentle touches take off the external membranes, separating them cautiously near the middle rib. When there is an opening toward the latter, the whole membrane separates easily. The whole process requires a great deal of patience, as ample time must be given for the vegetable tissues to decay and separate. The best time for gathering leaves for this purpose is when they are fully expanded.

TO BLEACH FERNS.

C. P. S.

Dissolve one pound of washing soda in a gallon of soft water; add half pound of chloride of lime; when the liquid is clear, pour into shallow dishes, and put the fern-leaves (previously pressed) into the liquid, which must cover them. Leave them in until white, and then soak for a few hours in clear water; after this carefully float on to paper, and put to press. Improvement, you will find, on nature.

HOW FLOWERS MAY BE PRESEVED FOR A LONG TIME.

Flowers may be preserved in a fresh state for a considerable length of time by keeping them in a moist atmosphere. Those who love to see plenty of fresh flowers in their parlors or sitting-rooms will be gratified by adopting the following plan : Pour water into a flat porcelain or glass dish. Set a vase of flowers in the dish, and over it place a bell glass, with its rim in the water. The air which surrounds the flowers being confined beneath the bell glass, is kept moist with the water which rises with it in the form of vapor. As fast as the water is condensed it runs down the sides of the bell glass back into the dish, and if means were taken to enclose the water in the outside of the bell glass, so as to prevent its evaporating into the air of the sitting-room, the atmosphere around the flowers would remain continually damp. Those who wish to "linger on the beauty" of a rare flower or bouquet will be repaid by this experiment. It can be tried on a small scale by inverting a tumbler over a rose-bud in a saucer of water. Another method, by which some flowers may be preserved for many months, is to carefully dip them, as soon as gathered, in perfectly limpid gum-water, and after allowing them to drain two or three minutes, to set them upright or arrange them in the usual manner in an empty vase. The gum gradually forms a transparent coating on the surface of the petals and stems, and preserves their figure and color long after they become dry and crisp Faded flowers may be generally more or less restored by immersing their stems in very hot water and allowing them to remain in it until it cools or they have recovered. The cooled portion of the stems must then be cut off and the flowers placed in clear, cold water. In this way a great number of faded flowers may be restored ; but there are some of the more fugacious kinds on which it proves useless ; but flowers may also be preserved and their tints deepened by adding to the water a little of the solution of carbonate of ammonia and a few drops of the phosphate of soda. The effect of this in giving the flower a deeper color and a stronger appearance is quite wonderful ; and by cutting off every other day about one half inch of the stems of the flowers with a sharp knife they may be kept as long as their natural life would last.

ORNAMENTAL THINGS FOR WINTER.

TAKE a large round sponge, wet it, place in a dish ; sprinkle in a quantity of rape and canary seed When that has grown one inch, cut places in sponge and put in hyacinth bulbs. Keep only water enough in dish to moisten sponge.

COVER a jelly glass with red flannel, wet it thoroughly, then

roll it in flax-seed till well covered ; put it in a saucer, and the flax-seed will grow and flower if kept moist and near the window.

A LONG pine-cone in a hyacinth glass, or large tumbler ; wet and then sprinkle in grass millet, or bird seed.

TAKE a large, smooth carrot or turnip, clean thoroughly, cut it down so that the sprouted end will be about two and a half inches. Scrape out enough to leave a good place for water. Put a cord or wire around bottom, and hang by small cords.

Some like a sweet potato done in the same way ; others put the sweet potato into hyacinth glass. The vine is pretty, the fine thread roots are exquisite.

MOSS BALLS.

When in the country next summer, go to the woods, gather the green moss and tie it into a ball, commencing with a small piece, tying cotton round it and adding moss; and tying it on, until you get a hard, solid moss ball. If you have the patience, make several ; then your pressed autumn leaves and pressed ferns can be stuck all over the ball. The stems go in easy, and they can be suspended by a thread and make a cheap and tasty ornament.

— IN pressing leaves, brown paper is the most reliable. Some carry newspapers into the country to press ferns. They will do for rock ferns, but not the more delicate kinds.

— PANSIES are easily pressed ; a variety of different kinds put on bristol board will hold their color, and make a charming bit of nature in your room ; and a frame made of cones, easily done, gives the whole thing a pretty air, and no expense.

THE FLOWER GARDEN.

Of flowering plants which thrive well in our climate, we have a good selection. The geraniums are amongst the best, although botanically they are not distinct from pelargoniums ; yet it serves a good purpose to retain the name as a popular designation of a useful class in flower gardening. The verbena used to be the main reliance for bedding, but the great ravages of the verbena rust have made it somewhat unreliable ; and although it is indispensable, yet it does not take the front rank as formerly. There are now double varieties, but for flower gardening purposes double flowers are inferior. These varieties do not flower as freely as the single ones. This has proved to be

the case with the petunia, the pansy, and other things, and we suppose the rule will hold good here. The rose geraniums flower somewhat steadily throughout the year, and are indispensable for their delightful fragrance and elegant foliage.

In the class of scented flowers, the heliotrope, the mignonette, and the sweet alyssum command a prominent place. The last is liable to suffer much from the cabbage-fly. A syringing with water, in which a few drops of coal-oil has been spread, soon settles his business. There is a variegated sweet alyssum which is very pretty.

Lantanas are very desirable; but to have the best results from them they should be planted in poor soil. A very pretty species, trailing like a verbena, but not much known, is *L. Sellowii*. The varieties of lobelia make fair bedding plants if not put in too dry a soil or too warm a situation.

The old double white feverfew is one of the most desirable of bedding plants. White flowers can be cut from it all summer, and yet have plenty left to bloom. The petunia, although of no account for cutting, keeps up a brilliant show the whole season. They do also very well in hot places, where little else will do. The singles give the most flowers. For cutting purposes, the monthly or tree carnations are lovely things, though they are ugly growing plants, and do not make much show on the ground. The blue ageratum is not very showy, but blooms so profusely that every one likes to have it. The old Nierembergia gracilis is another, not a very showy plant, but flowers so well, and is so satisfied with indifferent care, that one cannot let it go. The gazania is curious, and makes a brilliant show of orange and black on a fine day, but is not well adapted to a hot place. The little cuphea platycentry has rather too much green for a show plant; but if the soil is not too rich, gives a fair satisfaction.

For late summer and fall blooming, we have gladiolus (excellent for cutting for baskets and plates of flowers) tuberoses, (ditto), chrysanthemums, dahlias, and particularly the scarlet sage, without which no garden is complete. These are all very well known and popular bedding plants.

Besides these, there are some not so well known, but which will perhaps become as popular for some purpose as for others. The ivy geraniums are being much improved, and are just the thing for vases and growing over mounds or elevated places. All the forms of sedums are also excellent for vases and dry places, as are also several varieties of hardy cactuses, half-hardy echeverias and other succulents.

Aloes of many kinds suit the centre of these vases and flower beds remarkably well. The variegated geraniums, and variegated leaved plants generally, do well only where protected from hot suns. The common perilla, with its dark-colored

leaves, however, does best in the full sun. The shrubby New Zealand veronicas flower most of the season, and are suited to many localities.

The new hybrid dianthuses promise to be among the most popular bedding flowers. The bouvardia leiantha and other bouvardias are rather rugged growers, and seldom have many flowers on at a time; but one can cut forever from them, and new flowers rapidly succeed. The viola cornuta does not make much show, but blooms well in our climate all summer.

There is quite an excitement over new clematises as summer blooming plants. They bring yet very high prices, and have to be tested more in our climate, though they will probably be a success. In chrysanthemums a great advance has been made in the production of an earlier class of bloomers. It has always been against the chrysanthemums, thet they have been a little too late for decorative gardening. Lilies of all kinds are also growing in popularity and cheapness, and there are some double rose-colored feverfew that add much to the beauty of a flower garden.

AQUARIUMS.

Aquariums are now so well understood as to be in a fair way to become essentials in the room-gardening of all persons of taste. Growing plants, fishes, and water reptiles are placed in the same globe or tank of water, and the gases which the fish reject are the food of the plants; while the plants, on the other hand, prepare the elements necessary for the health of the fish. By this beautiful principle of reciprocity, both plants and animals remain in perfect health without the water scarcely ever being changed. A tank for plants and piscatorial animals might form the base of a pretty ornament; a central portion, consisting of a case for ferns and similar plants, and a cage for birds on the top.

WINTER PLANTS.

The plants most easily raised in a parlor in winter are ivy, tradescantia, and lycopodia. They require but little soil, though they must be watered daily, and will resist severe trials of temperature.

TO HAVE SALADS IN WINTER.

Place, say from twelve to fifteen boxes, each six inches deep, two feet long, and a foot broad, in a tolerably warm room. Fill them with good garden soil, and plant them with turnip, radish, or any other seeds, the young plants of which make a good salad. As fast as you crop off the salad from one box, sprinkle a few seeds, rake the soil a little, and go on to the next box. By this means you may have a fresh salad every

day at extremely trifling cost. If you keep canary birds they will be extremely grateful if you will give them the young sprouts of hemp or rape-seed. A common raisin-box will suffice for this latter purpose. If the boxes used are ornamental, the salad growing presents a pretty and fresh appearance in the winter time.

USEFUL KNOWLEDGE.

It is often asked, Who can tell us the most economical way of spending money in providing for a family? I wish to call your attention to this carefully prepared page, worth much more to a family than ten times the price of this volume.

HOW TO SPEND $2.00 FOR A POOR FAMILY.

One bushel of coal, 35 cents; kindlings, 10 cents; one peck of potatoes, 25 cents; dry fish, 20 cents; one pound salt pork, 15 cents; one half pound butter, 18 cents; four pounds Graham flour, 20 cents; yeast cake, 2 cents; sugar, one pound, 10 cents; oil for light, 5 cents; pepper, 3 cents; milk, 6 cents; tea, 13 cents; two pounds oatmeal, 12 cents; parsnips or beets, 6 cents. Total, $2.00.

TO SPEND $1.00.

One half peck potatoes, 13 cents; one yellow turnip, 3 cents; five pounds fresh soup bones, 20 cents; five pounds flour, 25 cents; yeast cake, 2 cents; one half pound tea, 13 cents; one pound sugar, 11 cents; one quarter pound butter, 10 cents; salt, 3 cents. Total, $1.00.

ANOTHER WAY TO SPEND $1.00.

One quart of beans, 10 cents; one half pound of pork, 8 cents; tea, 13 cents; sugar, 10 cents; three pounds oatmeal, 18 cents; one half pound butter, 18 cents; two quarts milk, 12 cents; French loaf, 8 cents; salt, 2 cents; 6 doughnuts, 5 cents. Total one dollar.

HOW TO SPEND 50 CENTS.

Thirteen crackers, 6 cents; milk, 6 cents; one quarter pound butter, 10 cents; French loaf, 10 cents; six doughnuts, 5 cents; one quarter pound cheese, 5 cents; six rolls, 5 cents; three herrings, 3 cents. Total, 50 cents.

M. A. G. Howland.

Facts Concerning Intemperance.

LAW AN EXPRESSION OF CONSCIENCE.

The general remark, that a people are no better than their laws, is a just one; for not only are their laws expressive of their moral sense, but they react upon it with a strong influence. The instances are without number, where good men have pursued a business in all good conscience, from which their virtuous sensibilities would have shrunk away instantly had not that business, essentially unjust and wicked, been commended to them by the reaction of the laws. How lamentably was the moral sense of Christendom blunted by the legalized traffic in human flesh! But the laws came at last to denounce the traffic; and how greatly did they help to recover that sense to a healthy tone. We of this age look upon the slave-trade as fit for the pirates only; and why so? Mainly because the laws declare it piracy. Let the laws brand the rum traffic, and our children will look upon it with an abhorrence rivalling that with which we regard the slave-trade.

THE EVILS OF WINE DRINKING.

Is it reasonable to suppose that the use of intoxicating wines will check intemperance? How can it, when the inebriating principle is in it, as really as in gin, brandy, or whiskey, and produces the same effects, only requiring a little more to be taken? The combination in which it is found in wine does not change its nature or operation in the least. A given quantity of alcohol in wine produces exactly the same effects as if it were in brandy or whiskey. The man who drinks fermented wine takes alcohol into his system, and he drinks it *for the sake of the effects the alcohol produces*. It creates the same habit and appetite that the use of it does in any kind of ardent spirits, and all experience proves that great multitudes of those who begin the use of wine are led on to the more fiery potations. The drunkard's appetite is as readily formed and cultivated by wine as by ardent spirits of any kind. Reason and experience both teach the fallacy of the argument that the free and common use of wine will diminish drunkenness.

DRUNKENNESS IN FRANCE.

I came to Europe under the impression that there was more drunkenness among us than in any other country, England,

perhaps, excepted. A residence of six months in Paris changed my views entirely. I have taken unbelievers with me into the streets, and have never failed to convince them in the course of an hour. On one occasion a party of four went out with this object We passed thirteen drunken men within the walk of an hour; many of them were so far gone as to be totally unable to walk; and once I saw three men wallowing in the gutter before my window, a degree of beastly degradation I never witnessed in any other country. In passing between Paris and London, I have been more struck by drunkenness in the streets of the former than in those of the latter.

ALCOHOL AS A POISON AND A PLAGUE.

Prof. Willard Parker, of this city, has written a letter to the editor of the *Omaha Herald*, in which he says: "I am very glad that you have entered the service of humanity by studying alcohol as to its true character. It is a poison, an irritant, and not a force-producer in any form in the physiological organism. I only study what it does to the user, to his body, his mind, and his progeny, not what it makes its victim do to his family, his neighbor, and his State. That is the field which has been occupied by our temperance organizations and temperance speech-makers It has been demonstrated that the use of alcohol, when employed moderately, as young men often use it, as they think with impunity, makes the average of life thirty-five and a half, while that of non-users reached an average of sixty-four and one sixth years, a difference of about twenty-six years to each individual; 1,000 individuals, 29,000 years. The offspring inherits the same vice of drinking, which, like other vices, is followed by organic disease. The children of drinkers, if begotten while drinking, start with a diseased child's nervous system, followed by drunkenness, insanity, theft, suicide, epilepsy, jealousy, — a short and miserable life."

A CURE FOR INTEMPERANCE.

It has been suggested some years ago that the use of cod-liver oil would have a tendency to promote a distaste for alcoholic stimulants. According to the same authority many people had found they could take wine with animal food, but not with farinaceous or amyraceous nutriment. A well-known man of science, Mr. Charles Napier, has undertaken to test these assertions, and the results of his experiments are set forth in a paper read before the physiological section of the British Association, and which has attracted much attention in England.

The experience of Mr. Napier's own family had furnished a seeming proof of the accuracy of Liebig's statement. They had for two years adopted a vegetarian diet, and although

brought up in the moderate use of alcoholic liquors, now felt no inclination for them.

More decisive evidence, however, was supplied by the application of the theory to twenty-seven cases, one of the more striking of which may be briefly cited. The case is that of a military officer, sixty-one years old, of an aristocratic Scottish family, who had contracted habits of excessive whiskey-drinking while on service with his regiment in India. We are told that his custom was to eat hardly any bread, fat, or vegetables, his breakfast consisting mostly of salt fish, and his dinner almost wholly of roast meat. During the day he consumed from a pint to a quart of whiskey, and was not sober more than half his time. By Napier's advice he was induced to return to the breakfast of oatmeal porridge on which he had been brought up, and to adopt a dinner of which peas and beans formed important ingredients. He does not seem to have liked the change at first, and made the significant complaint that he could not "enjoy his whiskey" as much as formerly. About this time there was a panic among flesh-eaters in England, owing to the cattle plague, and consequently the whole family was put on a vegetarian diet. For some weeks the husband grumbled very much, but his taste for whiskey gradually disappeared, and in two months from the time he became an entire vegetarian he relinquished alcoholic stimulants, and, according to Mr. Napier, has not since returned to either flesh or alcohol.

SEVERE ON SOOTHING SYRUPS.

The *Popular Science Monthly* remarks that one of the great dangers attending the use of the various sedatives employed in the nursery is that they tend to produce the opium habit. These quack medicines owe their soothing and quieting effects to the action of opium, and the infant is by them given a morbid appetite for narcotic stimulants. The offering for sale of such nostrums should be prohibited, as tending to the physical and moral deterioration of the race. In India, mothers give to their infants pills containing opium, and the result is a languid, sensual race of hopeless debauchees. In the United States the poisonous dose is administered under another name, but the consequences will probably be the same.

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SPECIAL NOTICE.

Particular attention is called to the many valuable suggestions in the Sanitarium, Miscellaneous, Floral, Useful Knowledge, and Facts concerning Intemperance Departments. Space and time do not permit us to classify them alphabetically, but a patient study of them will prove of great benefit, as they contain invaluable information, and will be worth many times the cost of this book to the careful reader.

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J. M. LONGSTREET,
110 Tremont Street, Room 8.

This certifies that for *twelve years* my life was almost a burden, in consequence of continual suffering from the Piles, both kinds. Hearing of the "Accidental Discovery," was induced to give it a trial. It gave immediate relief, and for no amount of money would I be without it. Will gladly give information to any one who may desire it.

JOHN L. RICHARDS,
No. 7 Brattle Square, Boston.

I most gladly subscribe to the virtue of the "Accidental Discovery." The above certificates I fully indorse.

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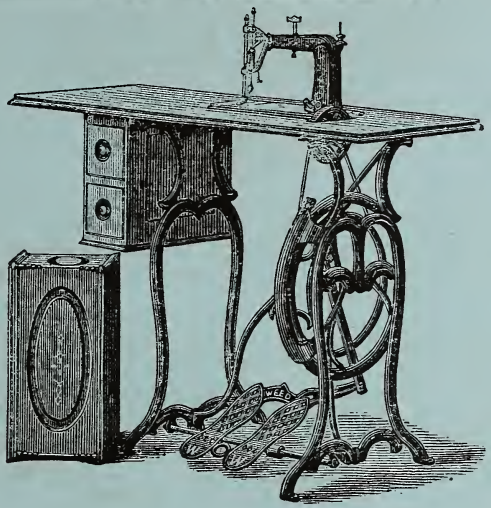

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